

Downham Hall Festive Menu

2025

Starters

Hand-Dived Scallop	£16
<i>With salsify, pickled pear, and roasted shallots</i>	
Duck & Pistachio Galantine	£12
<i>With crushed pistachio, sour cherry, juniper, and toasted brioche</i>	
Jerusalem Artichoke Soup (v)	£8
<i>With warm truffle gougères</i>	
Wild Mushrooms on Toast	£10
<i>With slow-poached egg yolk, shaved Pecorino, sourdough toast</i>	

Mains

Roast Turkey Dinner	£28
<i>With crisp roasted potatoes, sage and onion stuffing, Brussels sprouts, and a rich pan gravy</i>	
Roe Deer Loin	£34
<i>With black pudding, caramelised sprouts, and a gin and blackberry sauce</i>	
Roasted Hake	£30
<i>With spiced parsnip, creamed leeks, and aromatic miso broth</i>	
Chicory & Shallot Tart (v)	£24
<i>Caramelised chicory and shallot in a crisp pastry tart, wilted spinach, Cabernet vinegar sauce</i>	

Desserts

Christmas Pudding	£9
<i>Traditional steamed pudding with brandy cream</i>	
Valrhona Chocolate Crèmeux (v)	£7
<i>With toasted hazelnuts and a hint of Frangelico</i>	
Apple Crumble Tart (v)	£7
<i>With vanilla ice cream</i>	
Sticky Toffee Pudding (v)	£7
<i>With toffee sauce and clotted cream ice cream</i>	
Cheese Board	£9
<i>A selection of English and French cheeses with artisan crackers and house chutney</i>	

Please note, an optional 10% service charge will be added to your bill, which goes directly to our staff.