

THE HORSE AND HOUND KIRK DEIGHTON

CHRISTMAS DAY MENU

ON ARRIVAL

Glass of Prosecco with Canapees

*Whipped goats cheese & fig chutney/smoked turkey rillettes/fishcake
& sweet chilli*

TO START

**Alan's Festive Bread with Whipped Butter
and Hot Honey**

FOLLOWED BY

Ham Hock & Black Pudding Ballotine

With soused vegetables & mustard dressing

Treacle Cured Salmon

With bulgur wheat, cucumber & buttermilk salad

Rainbow Vegetable Terrine

with burnt leek aioli

THE MAIN EVENT

*All served with garlic & rosemary roast potatoes, potato gratin, cauliflower cheese,
pigs in blankets, & a selection of vegetables*

Traditional Roast Turkey Breast

With gammon, orange and brazil nut stuffing, cranberry sauce, & turkey gravy

Roast Cod Loin

Pea puree, fennel and apple cream & salmon roe

Beef Wellington

*35 day aged beef tenderloin, duck liver parfait & prosciutto, wrapped in homemade puff pastry,
with buttered spinach & port sauce. (8 supp)*

Portobello Mushroom Kiev

Garlic & herb butter, white bean puree, charred hispi, roast vegetable demi glace

SOMETHING SWEET

Classic Christmas Pudding

Served with brandy & vanilla custard

Classic Sherry Trifle

Ladies fingers and fruit with a generous soaking of sherry, raspberry jelly, custard and chantilly cream

Millionaire's Chocolate Tart

Madagascan vanilla ice cream, chocolate crumble

TO FINISH

Coffee and home-made petit fours

Selection of cheeses, Christmas cake & port (£12 supplement)

A non-refundable deposit of £25 per person is required upon booking to secure a table. As we use exclusively fresh ingredients, we will require menu choices to be preordered to ensure availability.

All our food is prepared in the presence of common allergens, please inform us of any dietary requirements and we will adapt the dishes where possible.