



Downham Hall

Festive Menu

Starter

Chicken liver paté with blood orange marmalade and brioche	9.00
Smoked trout rilette with avocado cream and radish salad	9.00
Salt baked beetroot with goats curd and truffle honey	8.00
Roasted chestnut velouté crème fraiche	8.00

Main Course

Rump of beef with salt baked celeriac, fresh horseradish, parsley and madeira sauce	22.00
Traditional roast turkey with all the trimmings	22.00
Steamed halibut, black kale, braised potatoes and Noilly Prat sauce	20.00
Parsnip hash and fondant with cultivated mushrooms and grilled shallots	16.00

Dessert

Spiced date sponge with brandy custard	8.00
Vanilla poached pear, honeycomb and chocolate sauce	8.00
Rice pudding brûlée	6.00
Spiced fig Stoney Cross cheese with candy walnuts	8.00

To Finish

Complimentary tea or coffee and mince pie



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