



Downham Hall

Festive Menu

Two Courses 40.50

Three Courses 47.50

Starter

Chicken liver paté with blood orange marmalade and brioche

Smoked trout rillette with avocado cream and radish salad

Salt baked beetroot with goats curd and truffle honey

Roasted chestnut velouté crème fraiche

Main Course

Rump of beef with salt baked celeriac, fresh horseradish, parsley and madeira sauce

Traditional roast turkey with all the trimmings

Steamed halibut, black kale, braised potatoes and Noilly Prat sauce

Parsnip hash and fondant with cultivated mushrooms and grilled shallots

Dessert

Spiced date sponge with brandy custard

Vanilla poached pear, honeycomb and chocolate sauce

Rice pudding brûlée

Spiced fig Stoney Cross cheese with candy walnuts

To Finish

Complimentary tea or coffee and mince pie



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