



Downham Hall

## FESTIVE EVENING DINNER

*Two Courses 29.95*

*Three Courses 34.95*

### FOR THE TABLE

Homemade bread and whipped butter **v**

### STARTER

Chicken liver paté with blood orange marmalade and brioche

Smoked trout rilette with avocado cream and radish salad

Salt baked beetroot with goats curd and truffle honey **v GF**

Roasted chestnut velouté crème fraiche **v GF**

### 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 **v GF**

### DESSERT

Spiced date sponge with brandy custard

Vanilla poached pear, honeycomb and chocolate sauce **GF**

Rice pudding brûlée **GF**

Spiced fig Stoney Cross cheese with candy walnuts **GF (Bread)**



*Menus are subject to market change  
Please let us know of any allergies or dietary requirements.  
**v** Vegetarian **GF** Gluten Free*

Festive Menu