

# Festive Menu

## Served Wednesday to Sunday

Lunch sitting - 13:00 to 15:30 - (Last sitting 15:15)

Dinner sitting - 17:00 to 20:30 - (Last sitting 20:15)

Sunday sitting - 13:00 to 16:00 (Last sitting 15:45)

## Starters

<b>Cromer crab</b> with celery, apple, crab mayonnaise	7:00
<b>Tea smoked duck</b> with pomegranate, juniper pickled daikon	6:00
<b>Whipped goats cheese</b> with roasted beetroot, truffle honey, chicory	6:00
<b>Wild mushroom soup</b> with chestnut dumplings	6:00

## Mains

<b>Beef wellington</b> with braised potato, red wine, smoked bacon	24:00
<b>Guinea fowl</b> with roasted sprouts, bread sauce	20:00
<b>Turbot</b> with roasted parsnips, seaweed	22:00
<b>Roscoff onion Tarte Tatin</b> with comté cheese, Minus 8 vinegar, baby leaves	18:00

## Side orders

<b>Roasted artichokes</b>	5:00
<b>Cauliflower cheese</b>	5:00
<b>Buttered winter greens</b>	5:00

## Desserts

<b>Baked Alaska</b> with clementine ripple	9:00
<b>Chocolate cherry yule</b> with pistachio, white chocolate snow	7:00
<b>Poached Pear</b> with marzipan, blackberry, cinnamon fritter	7:00
<b>Cheese board</b> with English and French cheeses, crackers, chutney	9:00
<b>Ice Cream from The Saffron ice cream company</b> (3 scoops)	5.00

(Vanilla pod, Chocolate, Strawberry, Salted butter caramel, Espresso bean, Lemon curd and meringue)

**Please be advised that a 10% service charge will be added to your bill**

Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross-contamination in our kitchen environment.

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