

MYTTON FOLD
RESTAURANT

FESTIVE MENU

Served from Friday 4th December until Thursday 24th December

Lunch is served from 12.00pm until 5.00pm

Dinner is served from 6.00pm until 9.00pm

STARTERS

GRILLED MACKEREL

Sweet potato pickle, salted compressed cucumber and cumin yoghurt

JERUSALEM ARTICHOKE SOUP

Artichoke crisp, truffled crème fraîche and chives

CHICKEN LIVER PARFAIT

Blackberry and nasturtium, sesame seed cracker

MAIN COURSES

BALLOTINE OF GOOSNARGH TURKEY

Pigs in blankets, winter squash purée honey glazed parsnip, cauliflower cheese, duck fat roasties and cranberry compote

SLOW COOKED SHIN OF BOWLAND BEEF

Potato purée, wilted spinach and bourguignon sauce

MILLE-FEUILLE OF RED MULLET

Provençal vegetables, basil pesto, olive tapenade and tomato butter sauce

BABY ONION TARTE TATIN

Wild rocket, blue cheese mousse

DESSERTS

MYTTON FOLD CHRISTMAS SPONGE PUDDING

Minted brandy butter

PASSION FRUIT CHEESECAKE

Raspberry sorbet and tempered chocolate

SPICED WINTER BERRIES

Toasted panettone, chestnut sorbet

TO FINISH

MYTTON FOLD MINGE PIES

Tea or coffee

2 course lunch **£21.00** or 3 course lunch **£24.00**
2 course dinner **£25.00** or 3 course dinner **£28.00**

Please inform a member of staff if anyone in your party has a food allergy or intolerance prior to ordering. We can then advise you about the ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.