

## CHRISTMAS DAY AT MYTTON FOLD HOTEL

Thursday 25th December | 12:00pm Arrival | £110 Per Person

## **STARTERS**

Cream of Mushroom Soup (v) Cep Ravioli

*Pheasant Terrine (gfo)* Balsamic Poached Plum, Chive Vinaigrette

> White Crab Cannoli Lemon Jam, Brown Crab Tuille

Cauliflower Mousse (gf)(ve) Roasted Leeks, Mustard Emulsion

## MAIN COURSES

*Roast Turkey Dinner (gfo)* Cowman's Chipolata Sausage and all the trimmings

Fillet of Beef (gf) Red Wine Braised Shallot Tatin, Creamed Potato, Roots, Red Wine Sauce

Baked Halibut (gfo) Anna Potato, Wilted Spinach, Anchovy and Black Olive Vierge

> Roasted Butternut Squash Wellington (ve) Sage and Onion, Fondant Potato, Madeira Gravy

## DESSERTS

Warm Christmas Pudding (v)(gfo) Brandy and Vanilla Sauce

Dark Chocolate Yule log (v)(gfo) Cherry and Cranberry Compôte, Caramelised Chocolate, Black Forest Sorbet

> Selection of British Cheeses (v)(gfo) Salted Butter, Quince and Fig Chutney

Glazed Pistachio Crème Brûlée (v) White Chocolate Biscotti

Canapés & Welcome Drink on arrival, Tea, Coffee and Homemade Sweet Treats to finish.