



FESTIVE DINING MENU

TO START

English pea soup

goat's curd, broad beans & lemon oil (v/pb)

Two bean and lemon salad

pickled daikon, mustard dressings (v)

Glazed omelette

smoked haddock, Parmesan, garlic broccolini

Grilled prawns on garlic butter toast

heirloom tomato tartare, mango

Rustic ham hock terrine

pickled vegetables, sourdough bread, watercress

TO FOLLOW

Wild mushrooms and black truffle spelt grain risotto (v)

Tasting of cauliflower (fried, roasted, and puréed)

saffron potatoes, edamame (v/pb)

Roasted turkey crown

goose fat potato, pigs in blanket, honey glazed roasted vegetables, cranberry relish, jus

Duo of Scottish salmon (tartare and poached)

diced apple and cucumber, crispy seaweed

Slow roasted pork belly

carrot purée, sautéed greens, red wine jus

Grilled crispy chicken Milanese

cherry tomato, arugula salad, parmesan crisp

TO FINISH

Black cherry and white chocolate mousse

Hot pear and chestnut sponge slice, spiced custard

Spiced apple and cinnamon crème brûlée, shortbread

Eton mess, cranberries, clementines

Lime and brandy panna cotta

Spiced berry compote, orange sorbet (v/pb)

Lunch: £30.00 per person

Dinner: £35.00 per person

*Hand*PICKED
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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