

muse

continental café

Christmas Dinner 2017

STARTERS

Roasted Onion Soup with Black Pudding, Carmelised Onions & Tarragon Oil
Haddock Fish Cake with Crispy Squid Salad, Curried Holliandaise, Corriander & Chilli Dressing
Slow Cooked Parsnip & Chestnut Risotto, Chestnut Purree & Parsnip Crisps
Smoked Salmon Parfait with Mango Relish, Herb Aiolli, Rye Bread Croutons

MAIN COURSES

Braised Beef Short Rib with Pommery Mustard Mash, Crispy Onions, Red Wine, Tomato,
Onion & Smoked Bacon Jus
Roasted Pheasant Breast Wrapped in Bacon with Buttered Greens, Bread Sauce,
Game Sausage Redcurrant Jelly & Cumberland Gravy
Braised Lamb Shank with Olive Oil Mashed Potato, Roasted Heritage Carrots, Spinach & Sherry Jus
10oz - 35 Day Aged Hereford Sirloin Steak with Poivre Sauce, Battered Onion Rings Rocket
Salad & Hand Cut Chips - (Steak supplement charge £4)
Roasted Hake with Queen Scallop, Parsley & Garlic Risotto, Hake Rissoles
& Winter Squash Ketchup
Celeriac, Shallot & Mustard Croquette, Creamed Shallot Puree, Braised Red Onions
& Herb Butter Sauce
Served with Winter Vegetables & Roasted New Potatoes

DESSERTS

Warm Ginger Pudding with Salted Caramel Sauce, Roasted Apple & Green Apple Ice Cream
Dark Chocolate Mousse, Infused Winter Berries , Blackberry Ice Cream & Orange Gel
Christmas Pudding Trifle with Brandy Custard, Boozy Raisins & Cinnamon Cream
Stilton Cheese, Stinking Bishop & Mature Cheddar with Quince Jelly, Biscuits & Christmas Cake

3-Course £35 / person
Steak Supplement Charge £4

www.museyarm.com

Please note Allergen menu available upon request
An optional service charge of 10% will be added to all tables of 6 or more adults