

*muse*

continental café

## Christmas Dinner 2018

### STARTERS

Creamy parsnip soup, chestnut & apple compote, parsnip crisps

Pressed duck & pistachio terrine, orange compote duck hash cake & onion bread

Smoked haddock & chive risotto, curried creamed leeks & coriander crumb

Salmon & horseradish croquette, buttered king prawns, beetroot relish & black pepper mayonnaise

### MAIN COURSES

Roasted pheasant breast wrapped in bacon confit leg sausage roll, sweet & sour cranberries,  
creamed brussel sprouts

Slow cooked lamb henry with pomme puree, buttered spinach, slow cooked baby onions  
& redcurrant jelly

Braised beef short rib with pommery mustard mash, crispy onions with a red wine, tomato,  
onion & smoked bacon jus

10oz – 35 day aged Hereford sirloin steak with poivre sauce, battered onion rings rocket salad  
& hand cut chips - (Steak supplement charge £4)

Pan fried sea bream, creamed clams, chive gnocchi, roasted butternut squash  
& butternut squash broth

Winter beetroot & goats cheese wellington, walnut pesto, beetroot gel, horseradish cream

**Served with Winter Vegetables & Roasted New Potatoes**

### DESSERTS

White chocolate & cranberry bread pudding, cranberry & satsuma compote, orange ice cream

Treacle tart with macerated brambles & mascarpone ice cream

Apple & cinnamon parfait with mulled winter fruits, vanilla sponge, honey comb & Chantilly cream

Stilton, Stinking Bishop & Mature Cheddar cheeseboard with pear chutney, biscuits, grapes &  
Christmas cake

3-Course £35 / person

Steak Supplement Charge £4

[www.museyarm.com](http://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