

muse

continental café

Christmas Dinner 2019

STARTERS

Creamy wild mushroom soup with blue wensleydale and truffle oil
Ham hock terrine, caper & mustard potato salad and pickled brambles
Smoked duck & roast carrot risotto, toasted pine nuts and goats cheese
Salmon fishcake with poached egg, cranberry ketchup and mustard mayonnaise

MAIN COURSES

Roasted pheasant breast wrapped in bacon, pressed game sausage, kale, parsnip puree,
cranberry gel and parsnip crisps
Slow cooked lamb shank with pomme puree, buttered spinach,
slow cooked baby onions & redcurrant jelly
10oz - 35 day aged Hereford sirloin steak with poivre sauce, battered onion rings rocket salad
& hand cut chips – (Steak supplement charge £4)
Pan fried seabass with creamed herb mussels, roasted sweet potato, giant cous cous,
spinach and Greek yoghurt
Roasted onion and celeriac wellington with smoked pomme puree, creamed brussel sprouts
and red currant relish

Served with winter vegetables and roasted new potatoes

DESSERTS

White chocolate mousse, dark chocolate sponge, marinated raisins, macerated brambles
and bramble ice cream
Maple syrup and pecan tart, Cointreau custard and orange sorbet
Mulled winter fruit trifle, vanilla sponge, Chantilly cream and egg nog ice cream
Harrogate Blue, Brie de Meaux and Godminster Cheddar cheeseboard with pear chutney,
biscuits, grapes and 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