

*muse*

continental café

## Christmas Lunch 2017

### STARTERS

Cream of Carrot Soup with Goat's Cheese And Pesto  
Potted Duck Terrine, Balsamic Onions, Onion and Orange Chutney & Raisin Toast  
Smoked Salmon Hash Cake, Marinated Smoked Salmon, Beetroot Relish & Herb Mayo  
French Black Pudding, Apple Ketchup, Celeriac Remoulade & A Fried Hens Egg Beef Hash Cake

### MAIN COURSES

Pheasant Suet Pudding with Creamed Brussel Sprouts, Crispy Bacon, Cranberries  
& Madeira Jus  
Marinated Chicken Breast, Coriander Yoghurt, Sweet Potato Puree, Roasted Chorizo  
& Giant Cous Cous  
Pan-Fried Salmon, Winter Squash Cakes, Wilted Greens, Squash Puree & Parsley Hollandaise  
Wild Mushroom & Blue Cheese Risotto, Red Wine Shallots & Pickled Walnuts  
**Served with Roasted New Potatoes & Winter Vegetables**

### DESSERTS

Warm Banana Bread Pudding with Salted Caramel Ice Cream  
White Chocolate Panna Cotta, Dark Chocolate Sponge, Marinated Cherry's & Clementine Sorbet  
Selection of Ice Creams  
Stilton & Mature Cheddar with Blackberry Chutney

3-Course £25 / person

[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