

muse

continental café

Christmas Lunch 2018

STARTERS

Leek & potato soup with flaked hot smoked salmon & herb oil
Pressed chicken terrine, cranberry relish, herb aioli & croutes
Creamed wild mushrooms on toast, truffle oil & parsley crisps (v)
Black pudding hash cake, poached egg, English mustard hollandaise

MAIN COURSES

Pheasant suet pudding, red currant jelly, roasted parsnips, parsnip puree, parsnip crisps
Pot roast chicken breast, roasted shallots & garlic, curly kale, bramble chutney & roasting juices
Pan fried hake with roasted sweet potato, tagine puree & coriander yogurt
Winter beetroot & goats cheese wellington, walnut pesto, beetroot gel, horseradish cream
Served with Roasted New Potatoes & Winter Vegetables

DESSERTS

Apple pudding with eggnog ice cream & Madeira soaked raisins
Dark chocolate tart with clementine sorbet
Mixed ice cream & sorbet
Stilton & mature cheddar cheeseboard with pear chutney

3-Course £25 / person

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