

muse

continental café

Christmas Lunch 2019

STARTERS

Creamy celeriac soup with potato crisps and chive oil (v)
Ham and white bean risotto with parsley and madeira crumb
Smoked haddock, leek & mature cheddar gratin
Salt beef hash cake, beetroot ketchup, celeriac slaw and mustard hollandaise

MAIN COURSES

Pheasant suet pudding, smoked pomme puree, cranberry relish and creamed brussel sprouts
Pan fried chicken breast, piccolo parsnips, curly kale and roasted fig jam
Pan fried salmon, roasted sweet potato, red onion, English mustard mayonnaise,
samphire and yogurt
Wild mushroom and roasted garlic croquettes, mushroom puree,
slow cooked onions and green bearnaise (v)
Served with roasted new potatoes and winter vegetables

DESSERTS

Dark chocolate bread pudding, caramelised bananas, rum custard and banana ice cream
Apple mousse, walnut crumble, salted caramel sauce and green apple sorbet
Mixed ice creams and sorbets
Harrogate Blue and Godminster Cheddar cheeseboard with biscuits, grapes and 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