



Christmas Day Menu

Residents

Amuse-bouche

truffled parsnip velouté, parsnip crisps (VE, NGCI)

Starter

mushroom arancini, cream cheese, pickled wild mushrooms, rocket, balsamic (VE, NGCI)

smoked salmon, blinis, pickled fennel, dill emulsion (NGCIA)

chicken & cranberry terrine, croutes, Down Hall Garden chutney, mizuno cress (DF, NGCI)

Main Course

roast turkey crown wrapped in parma ham, served with all the trimmings (DF, NGCI)

roast sirloin of beef, Yorkshire pudding, served with all the trimmings (DF, NGCIA)

pan fried sea bass, Parmentier potatoes, baby leeks, samphire, leek & dill cream (DFA, NGCI)

charred butternut squash, roast potatoes, butternut squash & cumin puree,
charred carrot, braised red cabbage, vegetable jus (VE, NGCI)

Accompaniments

Family served garden vegetables, braised red cabbage, cauliflower cheese

Dessert

Down Hall Christmas pudding, brandy custard (VEA, NGCIA)

Valrhona 66% chocolate ganache, compressed pear, caramel, pear sorbet (VE, NGCI)

morello cherry bauble, vanilla sponge, cherry compote, (NGCIA)

Cheese Course

British cheese selection, homemade chutney, biscuits, rosemary focaccia (V, NGCIA)

V - Vegetarian VE - Vegan DF- Dairy Free NGCI - Non Gluten Containing Ingredient

DFA- Dairy Free Alternative NGCIA- Non Gluten Containing Ingredient Alternative

Allergies and intolerances- If you have any food allergies or intolerances, please let us know so we can help you choose. As allergens are present in our kitchen and some of our ingredients have 'may contain' warnings, we cannot guarantee menu items will be completely free from a specific allergen. If more information about allergens is required, please ask a member of the team prior to ordering.

