

# Christmas

## PARTY MENU

### TO START

#### **Black Pudding & Sausage Meat Scotch Egg**

A perfectly soft free-range egg wrapped in seasoned pork sausage meat and rich black pudding, coated in crisp golden breadcrumbs and served with silky celeriac remoulade, pickled blackberries, crispy sage leaves and a wholegrain mustard dressing.

#### **Smoked Haddock Rarebit Crumpet**

A toasted crumpet topped with oak-smoked haddock beneath a rich mature Cheddar rarebit, finished with a perfectly poached free-range egg, wholegrain mustard velouté and fresh chives.

#### **Crispy Pork Belly**

Slow-cooked pork belly with perfectly crisp crackling, served with smooth apple & cider purée, black pudding crumb, sticky cider glaze and dressed baby herbs.

#### **Roasted King Oyster Mushroom (VG)**

A thick-cut roasted king oyster mushroom served on smoked celeriac purée with crispy kale, pickled walnuts, toasted hazelnut crumb and fragrant herb oil.

### MAIN COURSE

#### **Traditional Turkey Ballotine**

Free-range turkey breast filled with a pork, sage & cranberry stuffing, served with duck fat roasted potato, pigs in blankets, maple glazed heritage carrots, buttered Brussels sprouts with pancetta, roasted parsnip purée and finished with a rich Port turkey jus.

#### **Slow Braised Beef Short Rib Bourguignon**

Twelve-hour slow braised beef short rib glazed in a rich Bourguignon sauce with smoked bacon, mushrooms and shallots, served with truffle potato purée, roasted baby carrots, caramelised shallots and crispy onions.

#### **Miso Glazed Cod Fillet**

Oven roasted cod fillet glazed with sweet white miso, served with crushed buttered potatoes, charred tenderstem broccoli, samphire and finished with a silky beurre blanc.

#### **Wild Mushroom, Chestnut & Cranberry Wellington (VG)**

Golden puff pastry filled with wild mushrooms, chestnuts, cranberries, sweet potato and sage, served with fondant potato, maple glazed heritage vegetables, parsnip purée and a rich thyme & red wine jus.



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## DESSERTS

### Chocolate Orange Cracker

A rich chocolate orange mousse encased in a crisp chocolate shell, served with candied orange, chocolate crumb and Mario's Welsh creamy vanilla ice cream.

### Traditional Christmas Duo

A festive pairing of traditional Christmas pudding with warm brandy sauce, served alongside a spiced mince pie cheesecake mousse, cranberry gel and a delicate cinnamon tuile.

### Classic Chocolate Yule Log

Light chocolate sponge rolled with silky chocolate ganache, served with chocolate soil, cherry compote and Mario's Welsh salted caramel ice cream.

### Beckleberry Pear & Almond Tart

Warm buttery pear and almond frangipane tart served with silky vanilla bean crème anglaise, toasted flaked almonds and a delicately poached pear.



### How do i pre-order?

Please send all pre-orders with names via email to [1891@dll.co.uk](mailto:1891@dll.co.uk)

### When do you need the pre-order by?

All pre-orders to be sent by Sunday 15<sup>th</sup> November

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