



Christmas Day Menu 2018



To Start

Cream of Celeriac, Truffle and Rosemary Soup
Seared Breast of Pigeon with Confit Leg Terrine, Salsify and Parsley Root, Gin-Soaked Blackberries
Selsey Crab Tortellini, Langoustine Popcorn, Lemongrass and Shellfish Cream
Textures of Carrot, Confit Egg Yolk Fritter, Goats Cheese Crumb, Carrot Yoghurt

Main

Roast Crown of Turkey. Confit Leg, Chestnut and Sage Stuffing with Traditional Garnish
Roasted Fillet of Beef, Dauphinoise Potatoes, Slow Roast Baby Parsnips and Beetroot, Button Onions and Pancetta Jus
Pan Fried Wild Seabass, Caramelised Cauliflower, Scallop Mousse Cannelloni, Girolles, Sorrel Velouté
Aubergine and Chickpea Curry, Roasted Sweet Potatoes, Chilli Spiced Sprouts

To Finish

Traditional Christmas Pudding, Brandy Ice Cream
Dark Chocolate and Pistachio Cheesecake, White Chocolate Tuille
Orange and Star Anise Parfait, Nutmeg Panna Cotta and Sponge,
Caramelised Orange Gel
British Cheese Board with Miller's Toast

Coffee and Mince Pie

£69.00 per person

£35.00 Children between the Ages 7-12

Pre-order required by 14 December
£20 deposit per person at time of booking

Allergen sheets are available for all our dishes.

the **halfway**
BRIDGE
LODSWORTH

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