

Christmas Party Menu

Apple and Celeriac Soup with Croutons (V) (Vegan)
Butternut Squash and Sage Pannacotta, Blue Cheese Fritters (V) (GF)
Potted Ham Hock, Burnt Apple Puree, Melba Toast
Smoked Mackerel Pate. Pickled Cucumber and Carrot, Toasted Sourdough (GF)

Main

Pan Fried Salmon, Citrus Crushed New Potatoes, Samphire, Lobster Cream (GF)
Ballotine of Turkey with Apricot and Sage Stuffing, Pigs in Blankets,
Fondant Potato, Traditional Vegetables, Turkey Gravy

Chestnut and Leek Croquettes, Vegetable Ragout, Cherry Tomatoes and Tomato Essence (Vegan)

Confit of Duck Leg, Creamed Mashed Potatoes, Braised Red Cabbage with a Red Wine Jus (GF)

To Finish

Traditional Christmas Pudding, Brandy Custard Chocolate Brownie with Crushed Honeycomb, Chocolate Sauce, Salted Caramel Ice Cream

Mulled Wine Poached Pear, Vanilla Ice Cream, Star Fruit (Vegan, GF)

Selection of Cheeses with Miller's Toast, Quince Jelly, Grapes £5.00 Supplement

£33.00 Two Courses

Allergen Information is available for all our dishes. Pre – orders only with selections sent at least 5 days in Advance of booking. £20 deposit per head reauired.

Tel: 01798 861281 • Email: enquiries@halfwaybridge.co.uk www.halfwaybridge.co.uk