

Christmas Day

£85 pp

THE HALFWAY INN

AMOUSE BOUCHE

TO BEGIN

Pan Fried Scallops and Tiger Prawns GF

green pea puree, blackpudding crumble, chestnut shaving

Smoked Salmon Roulade GF

smoked salmon rolled in cream cheese, dill and capers with a parsley oil

Wild Mushroom and Chestnut Soup VG, GFMA

served with toasted sourdough and truffle parm top

Venison Pate GFMA

cherry jam, watercress salad and sourdough croutes

THE MAIN EVENT

Roast turkey GFMA

roast potatoes, honey roasted parsnips, carrot and swede puree, braised red cabbage maple glazed pigs in blanket, stuffing with a Yorkshire pudding

Beef Wellington

creamy dauphinoise potatoes, sauteed tenderstem broccoli, served with a red wine jus

Pan Fried Seabass

creamy garlic emulsion, crushed new potatoes with a grape tartar

Wild Mushroom Wellington VG

roast potatoes, sauteed sprouts with roasted fennel and pomegranate and honey roasted carrots

DESSERTS

Traditional christmas pudding GF

with brandy butter and cranberry compot

Gingerbread Sticky Toffee Pudding Gf

served with the choice of ice cream or custard

Raspberry and White Chocolate Cheesecake

with raspberry compote

Warm Chocolate Brownie GF

served with the choice of ice cream and custard

HOME BAKED MINCE PIE

