

The Halfway Inn Christmas day menu

£99.95
PER PERSON

GLASS OF
PROSECCO
ON ARRIVAL

STARTERS

Ham Terrine

A rustic French-style terrine of tender cured ham, herbs, and spices, served chilled with piccalilli and toasted brioche loaf

Spiced Parsnip Soup

Silky roasted parsnip soup infused with warming festive spices and finished with crème fraîche

Scallops

Pan-seared scallops with white pudding, pea puree, lemon wedge and cress

Baked Camembert

Oven-baked whole Camembert, topped with golden honey and toasted walnuts, served with warm, crusty dipping bread

MAIN COURSE

Roast Turkey

Succulent roast turkey with sage & onion stuffing, pigs in blankets, alongside all the trimmings and rich pan gravy

Beef Wellington

Prime beef fillet wrapped in golden puff pastry, served with seasonal veg and red wine jus.

Sea Bream

Pan-roasted sea bream with crushed lemon and chive new potatoes, tenderstem broccoli and white wine sauce

Wild Mushroom Pithever

Flaky puff pastry filled with woodland mushrooms, served with all the trimmings

Sorbet

A refreshing, light sorbet to cleanse the palate

DESSERTS

Christmas Pudding

Traditional rich pudding with brandy sauce

Christmas Sherry Trifle

A festive trifle layered with sponge, custard, fruit, whipped cream, and a splash of sherry.

Festive Chocolate Brownie

Warm chocolate brownie served with vanilla ice cream, gingerbread crumb and chocolate sauce.

Halfway Cheese Board

A selection of fine cheeses with crackers, mulled wine poached pear, and chutney

Tea or coffee

Served with a mini mince pie

Kindly inform us of any dietary requirements in advance,
and we will be pleased to tailor the menu accordingly.
01488 503090 www.the-halfway-inn.com