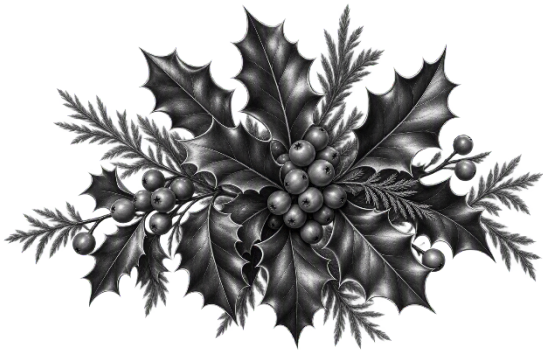




Hangleton Manor

CHRISTMAS DAY MENU

AMUSE-BOUCHE

Jerusalem artichoke soup, with artichoke crisps & truffle oil, (VG)

TO START

Charred celeriac, with romesco sauce, crispy kale, & smashed hazelnuts (VG)

Duck liver pate, with brioche toast, onion marmalade & cornichons

Salmon rilette, with cucumber, apple and fennel salad, & toasted sourdough

SORBET

Champagne Sorbet

Lemon Sorbet

MAIN COURSE

Turkey ballotine, with cranberry puree, potato fondant, & kale

Seared duck breast, with celeriac puree, potato rosti, shredded cavolo nero, & griottine cherry jus

Grilled hake fillet, with sauteed Swiss chard, baby potatoes, & velouté cream sauce

Mushroom duxelles and chestnut wellington, with squash puree, potato fondant, & kale (VG)

DESSERT

Christmas pudding fritters, with brandy cream sauce

Spiced gingerbread crème brûlée, with shortbread biscuit

Dark chocolate and cherry parfait, with cherry compote, popping candy, & Amaretti crumb

