

Ye Olde
Dun Cow



Christmas Fayre Menu

Two Courses £27.50 per person Three Courses £32.50 per person

STARTER

Creamy white onion, cider and parmesan soup, warm crusty bread, butter. V
Smoked mackerel, lemon and mascarpone pate, beetroot chutney, toasted ciabatta.
Wild mushroom and confit onion tartlet, mixed dressed salad leaves. V
Chicken liver, smoked bacon and brandy parfait, onion jam, toasted ciabatta.

MAIN COURSE

Hand carved breast of free range turkey, chestnut and cranberry stuffing, bacon wrapped sausage, duck fat roast potatoes, fresh winter vegetables, pan gravy.
Slow cooked beef, smoked bacon, baby onion and mushroom bourguignon, horseradish mashed potatoes, fresh winter vegetables.
Pan fried fillet of fresh hake, linguine pasta, wild mushroom cream sauce.
Oven baked butternut squash, lentil and almond wellington, grain mustard mashed potatoes, fresh winter vegetables, red wine vegetable gravy.

DESSERT

Traditional Christmas pudding, Brandy sauce.
Lemon cheesecake, crushed meringue, berry compote.
Apple and blackberry crumble, vanilla crème anglaise.

