



# Christmas Menu

£26pp

## TO START

### ROAST CAULIFLOWER & AGED CHEDDAR SOUP (v)

Rarebit sourdough crouton, rosemary, seeds, crème fraîche, sourdough

### CHICKEN & DUCK LIVER PÂTÉ

Pickled cherries, thyme, sourdough toasts

### HAUS SMOKED SALMON

Smoked Scottish salmon, capers, pistachios, dill crème fraîche, dark rye bread

### HERB CRUSTED SCALLOPS

Garlic, tarragon, green herb butter crumb

## MAINS

### ROAST CHESHIRE TURKEY BREAST

Sage, apricot & onion stuffing, pigs in blankets, turkey gravy

### SLOW COOKED SHIN OF BEEF

Slow cooked shin of beef, red wine sauce, braised pickled red cabbage

### CHESTNUT, CRANBERRY & SAGE NUT ROAST (v)

Sweet potato, mushroom, parsley, thyme, Parmesan, vegetarian gravy

### ROAST HERBED FILLET OF SALMON

Horseradish crème fraîche, heritage beets, pickled orange, sautéed fingerling potatoes

*All served with broken rosemary roast potatoes, roasted caramelised roots, tossed winter greens & charred maple sprouts, bread sauce, gravy*

## CHRISTMAS PUDDING KLUB

### STICKY TOFFEE & DATE PUDDING

Butterscotch sauce, rum & raisin ice cream

### ALPINE CHOCOLATE & ROAST HAZELNUT CHEESECAKE

Hazelnut praline crumb, chocolate sauce

### CLEMENTINE & CRANBERRY POSSET

Cranberry compote, cinnamon sugared shortbread biscuit

## CHEESEBOARD

Local cheeses, winter spiced plum & apple chutney, sourdough toasts



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£20pp

## **BUFFET**

### **KREUZBERG LAMB KOFTAS**

Chargrilled lamb koftas, yogurt aioli, mint, coriander, pomegranate, pickled fennel, rose harissa, flatbread

### **SPICED TURKEY GOUJONS**

Cranberry dipping sauce, aioli

### **HAUS SMOKED SCOTTISH SALMON**

Capers, cornichons, shallots, lemon wedges, dill crème fraîche

### **ARTISAN PIZZA (v)**

*Alpine flatbread pizza, served thin & crispy*

- Marinated zucchini, broccolini & Kalamata olive, basil, caper, tomato (ve)
- Cremini mushroom, Mozzarella, rosemary, truffle oil, parsley, white sauce (v)

### **ARANCINI**

Fried crumbed risotto rice balls, stuffed with Mozzarella & ragù

### **ALPINE CURED MEAT & CHEESE BOARD**

Selection of Alpine cured meats & cheese, haus pickles, kraut, winter spiced fruit chutney

### **ROASTED BEETS WITH HORSERADISH CRÈME FRAÎCHE & DILL (v)**

Rosemary & balsamic vinegar roasted beets

### **KARTOFFEL SALAT (v)**

German potato salad, mayonnaise & crème fraîche, red onion, parsley, chive, whole grain mustard

### **HOT SMOKED STICKY CHIPOLATAS**

Honey & mustard glaze

### **PRETZEL & BREAD SELECTION (v)**

Served with whipped truffle butter