

Nuthurst Grange

Festive À La Carte Menu 2021

Starters

Butternut Squash Velouté £9.00 (V, DF)

Blue Cheese & Thyme Dumplings

Chicken & Tarragon Terrine £9.50

Pickled Walnuts, Brioche, Clementine Puree

Salmon Min-qui £9.50 (GF, DF)

Pomegranate & Nasturtium Leaf Salad

Beef Tartare £12.50

Pickled Mooli, Horseradish Mayo, Sourdough Croute

Crisp Haddock £9.50 (GF)

Saffron Pickled Fennel, Dill Risotto, Leek Coulis

Celeriac & Apple Presse £9.00 (V, GF)

Candied Pecans, Apple Raisin & Sage Compote

Beetroot & Rosemary Tarte Tatin £9.00 (V)

Rocket & Peanut Salad, Chilli Jam, Beetroot & Balsamic Reduction

Mains

Holly Farm Turkey £21.00 (DF)

Cranberry and Chestnut Stuffing, Pigs in Blankets, Confit potato, Red Wine Sauce

Lemon Sole £20.50 (GF)

Brown Shrimp and Clam Risotto, Spinach Puree, Caviar and Champagne Sauce

Cranberry Chestnut and Pumpkin Arancini's £17.50 (V, GF, DF)

Parsnip and Mixed Bean Cassoulet

Fillet of Sea Trout £20.50

Crab Linguini, Curly Kale, Ribbons of Leek, Salsa Verde

Desserts

Traditional Christmas Pudding £10.50

Brandy Anglaise

Salted Caramel and Chocolate Tarte £10.50 (V, GF)

Honeycomb Ice Cream, Milk Chocolate

White Chocolate and Pistachio Artic Roll £9.50 (V)

Sour Cherry Compote, Candy Pistachio Nuts

Pear Helene Crumble £9.50 (V)

Crème Anglaise

Butternut Squash, Hazelnut & Brie Pithivier £18.50 (V)

Watercress Velouté

Roast Breast of Duck £19.50 (DF)

Root Vegetables, Potato Rösti, Maple Roasted Parsnips, Redcurrant Jus

Venison Loin £23.50 (GF, DF)

Sweet Potato Fondant, Roast Salsify, Caramelised Shallot Puree

Duo of Beef £25.50

Fillet and Blade, Horseradish Whipped Potatoes, Heritage Carrots, Thyme Jus

Spiced Orange Cheesecake £9.50 (V)

Cinnamon Caramel, Blood Orange Sorbet

Malibu Soaked Roasted Pineapple £9.50 (GF, VG, DF)

Coconut Sorbet, Consommé

Selection of British Cheeses & Biscuits

Celery Ribbons, Quince, Poached Grapes

Three Cheese £9.50

Five Cheeses £11.50

V- Vegetarian GF- Gluten Free

Head chef: Matthew Beecham

VG – Vegan

DF – Dairy Free

General Manager: Apo Ozdamar