

# Hallidays December Dinner Menu

Pea, Pear & Watercress Soup, Crème Fraiche

Terrine of Local Game, Spiced Oranges, Watercress Salad

Double Baked Blue Cheese Souffle, Beetroot & Sticky Walnuts

Selsey Crab Cakes, Rocket Leaves, Smoked Paprika Aioli

Prawn, Avocado & Mango Salad, Mango, Chilli & Basil Dressing

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Roast Monkfish, Puy Lentils & Langoustine Sauce

Fillet of Hake, Herb Crust, Creamed Leeks

Griddled Aged Sirloin Steak, Wild Mushrooms, Tarragon & Madeira

Breast of Guinea Fowl, Chestnuts, Pancetta & Sloe Gin Sauce

Sautéed Calf's Liver, Melted Onions, Sweet Grain Mustard

A side salad may be ordered in place of seasonal vegetables

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Tonka Bean Crème Brulee, Shortbread Biscuit

Fine Apple Tart, Cinnamon Sugar, Salted Butter Caramel Ice Cream

Clementine Panna Cotta, Winter Rhubarb, Sugared Almonds

Iced Three Chocolate Terrine, Honeycomb, Cointreau Sauce

A Selection of Artisan British Cheeses, Crackers & Chutney (£ 3 supp)

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Cafetiere Coffee & Hand Made Petit Fours    £ 3 .20

2 courses £ 29.50

3 courses £ 39.00

All prices include 20 % VAT.

Service charge not included

Please let us know when ordering if you have any food allergies or intolerances