

Christmas Day at The Middle House 2021

Pink Fizz on Arrival

Celeriac & Apple Soup with Cream & Herb Oil (v)

Sauteed King Prawns with Bomba Rice, Herb Salad, and a Lime & Coriander Dressing

Roast Pigeon Breast, Beetroot Puree, Heritage Beets, Candied Walnuts and Balsamic

Duo of Duck - Fanned Smoked Duck Breast & Confit Duck Spring Roll
with Celeriac Remoulade and a Red Currant Dressing

Butternut Squash Arancini, Beetroot Puree, Candied Beets & Herb Oil (v)

Champagne Sorbet

Traditional Roast Black Feathered Turkey served with Sausage Meat, Chestnut and Cranberry Stuffing,
Chipolata wrapped in Bacon, Rich Claret Gravy

Pan Fried Fillet Steak topped with Sauteed Leeks & Mayfield Cheese Gratin,
with Field Mushroom and a Red Wine Jus

Peppered Local Venison Loin Steak, Parsnip Puree, Red Wine Onion Mash,
Tenderstem Broccoli and a red Wine Jus

Roast Halibut Fillet, Spiced Celeriac Emulsion, Squash Risotto and Herb Oil

Field mushroom, Leek and Mayfield Cheese Wellington with Wild Mushroom Sauce (v)

All of the above are served with :

*Roast Potatoes, Dauphinoise Potatoes, Roast Parsnips,
Vichy Carrots, Broccoli Spears, Sauteed Sprouts with Chestnuts*

Christmas Pudding served with Brandy Butter and Custard

Trio of Chocolate; Bitter Chocolate Tart, Chocolate Delice, Warm Chocolate Fondant

Maple and Walnut Baked Alaska Pandan Curd and Late Season Maple Syrup

Classic Lemon Tart with Raspberry Sorbet

Chefs Selection of Local and International Cheeses, Homemade Chutney, Grapes and Biscuits

Freshly Brewed Coffee & Tea with Homemade Petit Fours

£130.00 per Adult £60.00 per Child (under 10)

Separate Child Menu Available upon request

A non-refundable deposit of £100.00 per adult is required when confirming your booking.
cancellations without 48 hours prior notice must be paid for in full and will be taken from deposits paid
A 10% service charge will be added to your bill.



