<u>Christmas Day at</u> The Middle House 2025

Pink Fizz on Arrival

Jeruselum Artichoke Veloute, Truffle Oil, Crispy Sage, Chestnuts and Crusty Foccacia

Seared Scallops, Cauliflour Trio (Crisps, Puree, Couscous) & Citrus Curry Sauce

Game & Wild Mushroom Terrine, Smoked Pear Puree, Pickled Walnut, Herb Crackers & Maderira Gel

Glazed Pork Cheek & Black Pudding Croquette, Parsnip Puree, Apple & Fennel Slaw, Calvados Reduction

Heritage Beetroot Carpaccio, Whipped Feta Cheese, Hazelnut Dukkah, Rocket, Pomegranate & Glazed Molassas

Champagne Sorbet

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

> Duo of Beef - Fillet of Beef & Braised Feather Blade Served with Portabello Wilted Spinach & Horseradish Jus

Roast Red Partridge, Parsnip Puree, Sautéed Kale with Chestnuts, Game Crisps and a Cider, Sage & Grain Mustard Sauce

Roast Wild Halibut Fillet, Parsnip Puree, Baby Spinach, Cream & Herb Potatoes, Verjuice & Spring Onion Sauce

Butternut Squash Gnocchi, Artichoke Puree, Tenderstem Broccoli, Heritage Carrots, Flaked Almonds and a Maple & Herb Oil (v)

All of the above are served with: Roast Potatoes, Dauphinoise Potatoes, Roast Parsnips, Vichy Carrots, Broccoli Spears, Sautéed Sprouts with Chestnuts

Christmas Pudding served with Brandy Butter Custard

Dark Chocolate Marquise with Cherry Compote & Cherry Ice Cream

Strawberry Meringue Roulade with Strawberry Ice cream

Poached Pear 'Helene' with Lemon & White Chocolate Mousse

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

Freshly Brewed Coffee & Tea with Homemade Petit Fours

£155.00 per Adult £60.00 per Child (under 10)

Separate Child Menu Available

A non-refundable deposit of £100.00 per person is required when confirming your booking. A 10% service charge will be added to your bill.



The Middle House Christmas Day Booking Form

Reservation Name	Tel. Number							
	Emaíl							
Number of People	Deposit Paid£ Date							
Arríval Tíme								

All pre orders must be received by November 1st

** Menu maybe subject to change without prior notice due to supply issues **

Please detail any allergies / Special Requests here -

Name	Artichoke Soup	Scallops	Game Terrine	Pork Croquette	Beetroot Carpaccio	Rst Turkey	Duo Beef	Partridge	Halibut	Gnocchi	Christmas Pud	Chocolate Marquise	Strawberry Roulade	Poached Pear	Cheese & Biscuits
1															
2															
3															
4															
5															
6															
7															
8															
9															
10															
Total -															