

Christmas at The Mouse

To Begin

Selection of amuse bouche and Processo

Starters

Slow roasted butternut squash and sweet potato soup, crème fraiche drizzle, crisp sage crumb with a warm crusted sourdough bread

Luxury duck and pork liver pate with orange and cognac liquor, home made spiced plum chutney with toasted ciabatta

Oak smoked salmon terrine with whipped horseradish cream, toasted ciabatta, lemon oil

Local red wine poached pear, creamy goats cheese crumb, candied walnut bruschetta with balsamic glaze

Mains

Turkey parcel with home grown sage and onion stuffing wrapped in pancetta, pigs in blanket and cranberry sauce

Roasted British sirloin joint with home made Yorkshire pudding

Locally sourced Pumpkin sage and chestnut roast

(Roasts served with traditional garnish thyme roasted potatoes, brussel sproats, roasted carrot and parsnips, and red wine jus)

Pan fried seabass with crushed herb potatoes, steamed green beans, slow roasted cherry tomatoes with a lemon caper cream sauce

Dessert

Classic Christmas pudding with Brandy vanilla crème anglaise

Crunchy Chocolate tart with a dollop of orange sorbet

English Cheese board with festive chutney, grapes and selection of crackers

Vanilla Creme brulee with winter berry compote and shortbread biscuit

To Finish

Freshly brewed tea/ coffee/ with a warm mince pie

Please let a member of staff know about any food allergens or dietary requirements within your party

