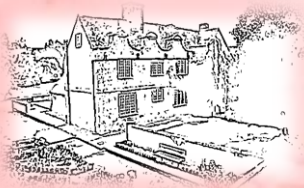


Howfield Manor Hotel



Christmas Day Menu 2018

Cocktail and canapés to start

Oxtail soup with truffle oil croute

Confit rabbit legs with carrot puree, charred baby gem and juniper berry jus

King scallop St Jacques with a langoustine bisque

Twice baked artichoke and gruyere cheese soufflé

Mint & Prosecco Sorbet

Traditional roast turkey with brown meat rolled together with cranberry stuffing, goose fat roast potatoes with all the trimmings

Venison wellington with mushroom duxelle and game jus

Above served with goose fat roast potatoes and seasonal vegetable

Pan fried lemon sole fillets with noisette potatoes, crayfish, and lemon and dill cream sauce
Trio of stuffed vegetables; courgette stuffed with a wild mushroom port, baby aubergine stuffed with aubergine caviar, roast bell pepper stuffed with lemon and chickpea giant couscous with tomato fondue sauce

Flaming individual luxury Christmas pudding with brandy ice cream

Salted caramel and chocolate fondant with white chocolate sauce

Rhubarb and custard bavois with strawberry jelly

Lemon posset with a spiced plum compote

French cheese and biscuits

Coffee & petit Fours | Mince pies

Adults £79 Child £25 (under 12s)