



# The Wharnccliffe

## CHRISTMAS DINNER

(v) Creamed Cauliflower Soup | Roast Chestnuts | Truffle Oil

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Chicken Liver Parfait | Caramelised Red Onions | Toasted Brioche

(v) Sweet Potato and Squash Terrine | Celeriac Purée | Roasted Beets

Smoked Duck Breast | Plum Compote | Crisp Radicchio Salad | Raspberry Vinaigrette

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Traditional Roast Turkey

Forcemeat Seasoning | Roasted Potatoes | Chipolata and Bacon Roll | Roast Gravy

Roast Pork Tenderloin

Buttered Mash | Apple Compote | Parsnip Crisps | Cider Jus

Pan Fried Cod

Potato & Chorizo Hash | Buttered Kale | Red Wine Reduction

(v) Mushroom & Celeriac Wellington

Fondant Potato | Béarnaise Sauce

*Served with*

*Honey Glazed Root Vegetables, and Buttered Sprouts with Chestnuts*

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(v) Homemade Christmas Pudding | Brandy Sauce

(v) Chocolate Marquise | Soured Cherry Sorbet

(v) Treacle Tart | Clotted Cream | Candied Peel

(v) Eton Mess | Mulled Winter Berry Compote

£25.95  
Four Courses

