

Christmas 2018 at The Halzephron Inn

£27.50 per person

1st - 24th December pre booking essential

*Grilled Camembert and Walnuts, on a bed of orange and avocado salad, glazed with
Cumberland sauce.*

Smoked salmon mousse, with dill cream cheese.

Wild boar terrine with pickled vegetables and olives, served with warm toast.

Creamy prawn and mushroom cocotte, served with garlic bread.

Homemade broccoli and stilton soup with a brown or white bread roll.

Oven baked wing of skate topped with capers and parmesan butter.

*Traditional roast crown of turkey, served with pigs in blankets, crispy roast potatoes and
homemade cranberry sauce.*

Pork fillet escalope served with glazed apples and calvados sauce.

*Slow braised saddle of rabbit with button onions, lardons and chestnuts in a rich Burgundy
sauce.*

Minute sirloin steak in a barbecue and wild mushroom sauce.

Chestnut and cranberry wellington with a wild mushroom sauce.

*All dishes are served with fresh winter vegetables, crispy roast potatoes and dauphinoise
potatoes.*

Traditional Christmas pudding with brandy sauce

Poached fresh peach melba with vanilla and cinnamon cream

Fresh fig pudding with sticky toffee sauce

Chocolate meringue Chantilly with walnut marshmallow