



Downham Hall

FESTIVE LUNCH

Two Courses £18
Add a third course for £6

Starter

Chicken liver paté with blood orange marmalade and brioche

Smoked trout rilette with avocado cream and radish salad

Baked beetroot with goats curd and truffle honey *V GF*

Roasted chestnut velouté crème fraiche *V GF*

Main Course

Rump of beef with salt baked celeriac, fresh horseradish, parsley and madeira sauce

Traditional roast turkey with all the trimmings

Steamed halibut, black kale, braised potatoes and Noilly Prat sauce

Parsnip hash and fondant with cultivated mushrooms and grilled shallots *V GF*

Dessert

Spiced date sponge with brandy custard

Vanilla poached pear, honeycomb and chocolate sauce *GF*

Rice pudding brûlée *GF*

Spiced fig Stoney Cross cheese with candy walnuts *GF (Bread)*

Tea or coffee and DH mince pie

FESTIVE WINTER SPECIAL

Soup of the day and homemade bread

Hot drink and DH mince pie

£12.50

*Menus are subject to market change
Please let us know of any allergies or dietary requirements.
V Vegetarian GF Gluten Free*



Festive Menu

