



## FESTIVE DINING MENU

### TO START

#### English pea soup

goat's curd, broad beans & lemon oil (v/pb)

#### Two bean and lemon salad

pickled daikon, mustard dressings (v)

#### Glazed omelette

smoked haddock, Parmesan, garlic broccolini

#### Grilled prawns on garlic butter toast

heirloom tomato tartare, mango

#### Rustic ham hock terrine

pickled vegetables, sourdough bread, watercress

### TO FOLLOW

**Wild mushrooms and black truffle spelt grain risotto (v)**

#### Tasting of cauliflower (fried, roasted, and puréed)

saffron potatoes, edamame (v/pb)

#### Roasted turkey crown

goose fat potato, pigs in blanket, honey glazed roasted vegetables, cranberry relish, jus

#### Duo of Scottish salmon (tartare and poached)

diced apple and cucumber, crispy seaweed

#### Slow roasted pork belly

carrot purée, sautéed greens, red wine jus

#### Grilled crispy chicken Milanese

cherry tomato, arugula salad, parmesan crisp

### TO FINISH

**Black cherry and white chocolate mousse**

**Hot pear and chestnut sponge slice, spiced custard**

**Spiced apple and cinnamon crème brûlée, shortbread**

**Eton mess, cranberries, clementines**

**Lime and brandy panna cotta**

**Spiced berry compote, orange sorbet (v/pb)**

£35.00 per person

*Hand*PICKED  
HOTELS

All our food is prepared in a kitchen where nuts, gluten and other allergens are present, and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team.

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