

OLD DOWN ESTATE MASQUERADE BALL

Menu

STARTERS

Confit duck leg & pancetta with black berry sauce (GF)

Celeriac soup, caramelized hazelnuts with truffle infused oils & home baked bread (VGO*)(V)(GFO*)

Chestnut and mushroom pithivier, puréed spiced pumpkin & watercress (V)(VGO*)

Ham hock and pistachio terrine, pickled apple & shallot with watercress and mustard vinaigrette (GF)

MAINS

Traditional turkey dinner, goose fat roasted potatoes shredded sprouts & pancetta glazed parsnips, pigs in blankets & jus (GFO*)

Roasted duck breast, fondant potatoes with glazed carrots, braised red cabbage & juniper berry jus (GFO*)

Mushroom & squash wellington, rosemary roasted new potatoes shredded sprouts & red wine sauce (V)(VG)

Pan fried Hake, pressed potato with lemon & dill, fennel with bouillabaisse sauce (GF)

DESSERTS

Pumpkin Pie with spiced apple ice cream & cinder toffee (GFO*), (VEO*)

Arlette with toasted marshmallow, chocolate ganache, apple puree & fennel

Meringue, rumtopf fruits, chocolate Chantilly, blackberry sorbet (GFO*), (VEO*)

Homemade Christmas pudding & Brandy sauce (V)

Vegetarian (V), Vegetarian Option (VO*) Gluten Free (GF), Gluten Free Option (GFO*), Dairy Free (DF) and Vegan (VE), Vegan Option (VEO*)
*Available upon request Full allergen information is available for all dishes

*SAMPLE MENU