

THE OLD INN- HUTTON

Festive Menu

TO START

Smoked Salmon Parcel

A silky blend of smoked salmon and cream cheese, whipped with fresh dill and bright lemon zest, topped with an extra layer of smoked salmon & cream cheese for a rich, savoury finish.

Baked Camembert with Garlic & Rosemary

Creamy camembert infused with fragrant garlic & fresh rosemary, oven baked until perfectly gooey, served with crusty baguette and a fresh plum & apple chutney.

Cream Of Tomato & Basil soup

Slow roasted tomatoes blended with fresh basil and double cream for a rich velvety soup. Served with warmed petit pan

Duck, Red onion relish & Truffle Terrine

A rich terrine with succulent duck, aromatic truffle & red onion served with a tangy rocket, crusty baguette & red onion chutney.

MAIN DISHES

Classic Roast Turkey with festive trimmings

Roasted best quality Turkey breast served with; roasted potatoes, honey glazed parsnips, braised red cabbage, chantenay carrots, Brussel sprouts with bacon & walnut, pigs in blankets, homemade stuffing, gravy & Cranberry Sauce.

Pork Tenderloin with a festive herb Jus

Tender, roasted pork with a fragrant cranberry, walnut, honey & garlic jus with a hint of rosemary & thyme, served with roasted new potatoes & fine green beans

Slow Braised Short-Rib of Beef

Melt-in-the-mouth short-rib, braised in a rich red wine and port Jus served with creamy horseradish mash potato & tenderstem broccoli sauteed to perfection (£4.50 supplement)

Oven baked fillet of fresh Scottish Salmon

Prime fillet of fresh Scottish salmon served with a rich creamy parmesan sauce combined with sun-dried tomatoes & spinach served with new potatoes & Asparagus spears.

Wild mushroom, stilton & Cranberry pithivier

A golden puff pastry parcel filled with wild mushrooms, creamy stilton, sweet cranberries, onion, garlic, parsley & walnuts, finished with a rich wild mushroom & cognac cream sauce served alongside roasted potatoes, honey glazed parsnips, braised red cabbage, chantenay carrots & Brussel Sprouts.

DESSERTS

Chocolate Brownie

Wonderfully Chocolatey brownie, smothered with rich Belgian chocolate and double cream fudge, devilishly good & served warm, topped with clotted cream ice.

A selection of Mature Cheese

Mature Cheddar, tangy stilton & Creamy Goats cheese, served with red onion chutney and an assortment of biscuits.

Infused Christmas Pudding

Loaded with Fruit, peel & plenty of cognac, served with homemade cognac sauce.

Orange, fig & cinnamon baked cheesecake

A luxuriously creamy baked cheesecake with zesty orange, sweet figs and a hint of warming cinnamon finished with a buttery biscuit base, served with double cream.

2 COURSE: £30.00 3 COURSE: £36.00

