

THE
OLD INN
HUTTON

Festive CHRISTMAS MENU

Good food, good wine & a little bit of Christmas cheer...

❖ **2 COURSE £30.00** | **3 COURSE £37.00** ❖

❖ TO START ❖

SPICED WINTER PARSNIP SOUP

Smooth, creamy & seriously comforting — roasted parsnips, finished with a hint of spice. Served with crusty ciabatta for dunking.

SMOKED SALMON & KING PRAWN MOUSSE

Silky, smoky & a little bit fancy! Smoked salmon & king prawn mousse with pickled cucumber, lemon conils & dill oil. Served with toasted ciabatta.

HAM & CHEESE CROQUETTE

Golden, crispy & packed with cheesy goodness. Served with spicy tomato & garlic chutney and a tangle of tangerine.

DUCK, ORANGE & COGNAC PÂTÉ

Rich, indulgent duck pâté with a festive hit of orange & a generous splash of cognac. Served with toasted ciabatta & dressed winter leaves.

ROASTED BEETROOT & WHIPPED GOAT'S CHEESE

Festive, colourful & full of flavour — roasted beetroot, warm spiced orange & silky goat's cheese, finished with winter leaves & our festive dressing.

❖ THE MAIN EVENT ❖

CLASSIC ROAST TURKEY

The one we all wait for!

Roasted best-quality turkey breast served with all the festive trimmings—
crispy roast potatoes, honey-glazed parsnips, braised red cabbage,
Chantenay carrots & Brussels sprouts with bacon & walnut.
Plus pig in blanket, homemade stuffing, rich gravy & cranberry sauce.

❖ **Side of seasonal greens £3.00** ❖

MELTINGLY TENDER BRAISED BEEF CHEEK

Cooked low & slow until it practically falls apart, smothered in rich red wine jus. With horseradish mash & charred Brussels sprouts.

PAN-ROASTED GRESSINGHAM DUCK BREAST

Crispy-skinned, succulent duck breast with herb fondant potato & braised red cabbage, finished with a gorgeous orange & thyme jus.

SALMON EN CROÛTE

A Christmas classic with a little bit of wow! Prime salmon, cream cheese & spinach wrapped in golden puff pastry, served with lemon & chive sauce, buttered new potatoes & fine green beans.

ROASTED PORK BELLY

Crispy, sticky & seriously moreish pork belly with spiced apple purée, roasted crushed new potatoes & tenderstem broccoli, finished with our warming spiced apple cider jus.

WILD MUSHROOM & CHESTNUT WELLINGTON

A proper festive centrepiece! Wild mushrooms & chestnuts wrapped in golden pastry, served with roasted potatoes, creamy garlic sauce, buttered green beans & spiced red cabbage.

❖ SAVE ROOM FOR PUDDING ❖

THE DRUNKEN CHRISTMAS PUDDING

Absolutely loaded with fruit, peel & generous glugs of cognac. Served with our rich, boozy cognac sauce. Because it's Christmas!

TIRAMISU CHEESECAKE

A little bit Italian, a little bit naughty! Coffee & amaretto-soaked sponge layered with creamy cheesecake, dusted with cocoa & served with double cream.

DARK CHOCOLATE & PISTACHIO TART

Rich, glossy & gloriously chocolatey, with crunchy pistachios for a bit of festive sparkle. Served with Salcombe Dairy clotted cream ice cream.

VANILLA CRÈME BRÛLÉE

Silky Madagascan vanilla custard hiding beneath a gloriously crispy, crackly caramel top. Go on — give it a tap!

A PROPER CHRISTMAS CHEESEBOARD

Mature cheddar, tangy Stilton & creamy goat's cheese, with red onion chutney & plenty of biscuits.
Perfect with another glass of wine!

Eat, drink & be merry...

PREFERABLY WITH US!