CHRISTMAS AT CLENAGHANS

DINNER 3 COURSES £34

LUNCH 3 COURSES £29

Honey Truffle Feta, Celeriac Remoulade, Pear

Roast Butternut Squash and Sage Soup, Pumpkin Seeds

Venison Tartare, Beef Fat Sourdough Crumb, Truffle Emulsion, Egg Yolk

Potted Duck Confit, Celeriac, Wild Mushroom, Sourdough

Beetroot Cured Salmon, Dill Yoghurt, Pickled Beetroots

Slow Braised Blade of Beef, Burnt Onion, Roast Shallot, Jus, Dauphinoise Potatoes

Traditional Turkey and Ham, Sage and Onion Stuffing, Chestnut Puree, Jus, Champ

Cod Loin, Parsnip, Kale, Hazelnut and Tarragon Dressing, Crushed Potatoes

King Oyster Mushroom, Malt Puree, Celeriac, Cavalo Nero, Crushed Potatoes

10oz Sirloin, Peppered Sauce, Onion Rings, Beef Dripping Chips (£10 Supplement)

Warm Rice Pudding, Cranberry Jam & Cinnamon Sugared Almonds

Chocolate Fondant, Christmas Pudding Ice Cream

“Pooh Bear”, Vanilla Ice Cream, Homemade Honeycomb, Truffle

Sticky Toffee, Miso, Milk Ice Cream

Young Buck Blue, Crackers, Burnt Apple, Wine Jelly

*Please Make Us Aware of Any Allergies or Intolerances*