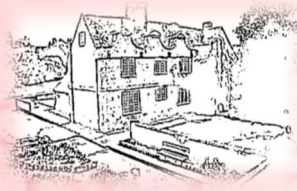


Howfield Manor Hotel



Christmas Day Menu 2021

Howfield Christmas Cocktail and canapés

Bouillabaisse terrine with lobster aioli, herb salad

Wild mushroom consommé with vegetable tortellini and truffle oil (V)

Smoked duck and duck rilette, apple chutney and watercress salad

Baked scallop (thermidor) in the shell, parmesan crumble, parsley and tarragon salad

Traditional roast turkey breast and leg with homemade cranberry and bread sauces, brussel sprouts and chestnuts, mixed greens and roast potatoes

Herb crusted lamb cutlets with dauphinois potatoes, confit cherry tomatoes with garlic, lamb and rosemary jus

Walnut gnocchi with broccoli, broad beans and chestnuts, crumbled blue cheese and rockette (V)

Pan fried wild sea bass fillet with colcannon potatoes, crispy pancetta, lobster and truffle bisque sauce

Clementine and mint fruit salad with bitter orange sorbet

Howfield cheeseboard with homemade chutney, celery, grapes and biscuits

Warm potted chocolate fondant with pistachio ice cream and honeycomb

Individual homemade Christmas pudding with spiced brandy custard

Poached pear mille feuille with Christmas pudding ice cream

Coffee & petit Fours | Homemade lavender fudge and madeleine

Adults £79 Child £25 (under 12s)

