

CHRISTMAS EVE

AMUSE BOUCHE

VENISON TARTARE

OR

CELARIAC REMOULADE

TO START

WHITE ONION SOUP & BLUE CHEESE VELOUTÉ

CONFIT DUCK TERRINE

hay smoked duck breast, honey roast fig

CURED SALMON

pickled seaweed, keta, oyster emulsion

TO CONTINUE

RUMP OF HERDWICK LAMB

yoghurt, beetroot, kale

DAY BOAT HALIBUT

cauliflower, whey & brown shrimps

ROAST CAULIFLOWER

smoked apple, golden raisins

TO FINISH

DARK CHOCOLATE AND VANILLA

sea salt cocoa streusel, hot chocolate emulsion,
vanilla ice cream

TONKA BEAN CHEESECAKE

preserved summer berries, white chocolate ganache,
kiwi sorbet

ARTISAN CHEESES

accompanied by marinated grapes, sourdough crackers,
walnut & celery

COFFEE & CHOCOLATES



Matfen Hall Hotel cannot guarantee that any item on this menu is free from nuts or nut traces and that all fish or game will be totally free from bones or shot. No items that are required to be labelled as 'containing GM materials' are used in the preparation of this menu. Please let one of the team know if you have any allergies or dietary requirements - allergen information is available on request.

Reasonable substitutions will be accommodated where practical.