

CHRISTMAS DAY

AMUSE BOUCHE

GOATS' CHEESE MOUSSE

beetroot & apple

TO START

DUCK LIVER PARFAIT

caramelised shallot chutney & toasted brioche

BABY LEEK TERRINE

confit potatoes, truffle emulsion

CURED SALMON

pickled seaweed, keta, oyster emulsion

INTERMEDIATE

ORKNEY SCALLOP

shellfish bisque

CAULIFLOWER VELOUTÉ

curry oil

TO CONTINUE

TRADITIONAL ROAST TURKEY

chestnut stuffing, buttered sprouts
& honey glazed parsnips

45 DAY DRY AGED BEEF FILLET WELLINGTON

wild mushrooms, port jus & baby vegetables

WOODLAND MUSHROOM WELLINGTON

glazed hen of the woods, mushroom velouté

TO FINISH

CHRISTMAS PUDDING

aerated brandy custard roasted nuts & pomegranate

DARK CHOCOLATE & CHERRY CRÉMEUX

amaretto cherries, almond soil & vanilla ice cream

ARTISAN CHEESE

marinated grapes, sourdough crackers,
walnuts & northumbrian pantry chutney



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.