

## STARTERS

HEPPLE GIN CURED SALMON crème fraiche, pickled cucumbers, rye and caviar

CONFIT DUCK TERRINE duck leg and foie gras terrine, pickled pear, chicory

JERUSALEM ARTICHOKE VELOUTÉ (V) chestnuts, poached pear and chive

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. Discretionary 12.5% service charge. All prices include VAT.

## MAINS

POACHED NORTH SEA COD buttered spinach, morteau sausage, braised lentils

ROAST POLLARDS OF THIRKLEBY TURKEY BREAST

sausage and apricot stuffing, pigs in blankets and classic garnishes

CROWN PRINCE SQUASH (V)
pearl barley, yorkshire blue, sage,
preserved lemon, pumpkin seed

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. Discretionary 12.5% service charge. All prices include VAT.

## **DESSERTS**

APPLE AND BLACKCURRANT (V)
caramelised frozen apple parfait, oat
crumble, blackcurrant and aerated custard

64% GUAYAQULL DARK CHOCOLATE MOUSSE (V) kumquat caramel, chocolate sponge, confit citrus, cocoa nibs and sea salt

HOMEMADE CHRISTMAS PUDDING (V) brandy custard espuma, roasted nuts and pomegranate

SELECTION OF ARTISAN CHEESES

marinated grapes, sourdough crackers,
walnut & northumbrian pantry chutney

£40 PER PERSON FOR 3 COURSES

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. Discretionary 12.5% service charge. All prices include VAT.