



# HORWOOD HOUSE

HOTEL | SPA | ESTATE

## CHRISTMAS DAY

### Canapes

SMOKED SALMON AND CAVIAR BLINI'S  
(GL,M,FI,EG)

CHICKEN & TRUFFLE LOLLIPOPS  
(GL,EG,M,SD)

BITTER ORANGE MARMALADE AND GOATS CHEESE TART  
(GL,EG,M,SD)

### Starters

CHICKEN LIVER PARFAIT  
port jell, caramelized apple, truffle and chive brioche  
(EG,M,SD,GL)

DORSET CRAB TIAN  
Avocado mousse, crevettes, marie rose sauce  
(EG,M,CR,MO,SD)

HEIRLOOM TOMATO, SHALLOT AND BASIL TART  
burrata, aged balsamic  
(GL, EG,M,N,SD)

### Mains

STUFFED TURKEY BREAST  
Wrapped in serrano ham, goose fat potatoes, maple glazed vegetables  
(GL,EG,M,SD,MU)

ROAST RIB OF BEEF  
Yorkshire pudding, goose fat potatoes, maple glazed vegetables  
(GL,EG,M,SD,MU)

PAN FRIED SCOTTISH SALMON FILLET  
Lobster risotto, shellfish bisque sauce  
(M,FI,MO,CR,MU)

CELERIAC, WILD MUSHROOM AND CHESTNUT WELLINGTON  
Jerusalem artichoke puree, chive butter sauce  
(M,EG,GL,N)

### Desserts

HORWOOD HOUSE CHRISTMAS PUDDING  
Brandy sauce, mixed berry compote  
(EG,GL,M,N) vegan option available

CHOCOLATE AND MORRELLO CHERRY YULE LOG  
Orange chantilly  
(GL,EG,M)

WHITE CHOCOLATE AND CHESTNUT TART  
Hazelnut tuille, honeycomb ice cream  
(EG,M,GL,N)

(V) = vegetarian | (VE) = vegan | (GL) Gluten | (M) Milk | (N) nuts | (EG) Egg | (CE) Celery | (FI) Fish | (SS) Sesame |  
(SD) Sulphur Dioxide | (MU) Mustard | (SO) Soya | (CR) Crustaceans | (MO) Molluscs  
Before placing your order please inform a member of the team if anyone in your party has a food allergy.