



HORWOOD HOUSE

HOTEL | SPA | ESTATE

CHRISTMAS PARTY MENU

Starters

BUTTERNUT SQUASH VELOUTÉ

Hazelnut dressing, crispy sage

(M,N) vegan option available

HAM HOCK AND SPRING ONION TERRINE

Cranberry gel, spiced apple chutney

(SD,CE)

GIN CURED SALMON

Hot smoked salmon rilette, fennel and radish salad

(FI,MU,M)

Mains

STUFFED TURKEY BREAST

Wrapped in serrano ham, goose fat potatoes,
maple glazed vegetables, brussel sprouts and turkey jus

(M,GL,SD,CE,MU)

ROAST FILLET OF COD

Creamed potatoes, brown shrimp and chive butter sauce

(FI,M,CR,MO,MU)

PITHIVIER OF WILD MUSHROOMS

spinach and leek, maple glazed celeriac

(GL,EG,M,CE,SD) vegan option available

Desserts

HORWOOD HOUSE CHRISTMAS PUDDING

Brandy sauce, orange tuille

(EG,GL,M,N) vegan option available

CHOCOLATE AND SALT CARAMEL CREMEAUX

Honeycomb ice cream, maple granola

(GL,EG,M,N)

ORANGE AND VANILLA POD CRÈME BRULÉE

Chestnut biscotti

(M,EG,N,GL) gluten option available

(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.