



# Washingborough Hall

HOTEL | WEDDINGS | EVENTS

## THE DINING ROOM



### **Festive Dinner Menu 2016**

#### **Starters**

Minted Pea Soup (V), Goats Cheese, Crispy Parma Ham

Venison Carpaccio, Cranberry & Orange Jelly, Warm Horseradish Potato Salad

Smoked Salmon Parcel, Smoked Trout Mousse, Cucumber & Prawn Dressing, Herb Salad

Baked Mini Squash, Spinach & Sage Wellington, Squash Puree, Pea Shoot Salad (V)

#### **Mains**

Roast Turkey Breast, Confit Turkey Leg & Sage Croquette, Cranberry & Orange, Roasted Root Vegetables

Poached & Roasted Pork Fillet, Braised Onion Farce, Sweet Spiced Wild Rice, Orange & Red Currant Jus, Onion Marmalade

Assiette of Seafood, Salmon & Smoked Haddock Fishcake, Seared Scallop, Seared Salmon Escalope, Wilted Spinach, Herb Butter

Wild Mushroom & Spinach Risotto, Parmesan Crisp (V)

All main courses are garnished with a selection of fresh seasonal vegetables

10% service charge is added to all food bills, please advise your server if you wish to have this removed





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# THE DINING ROOM



### **Desserts**

Iced Christmas Pudding Parfait, Poached Orange Syrup, Baileys Brandy Snap

Toffee Tiramisu, Caramel Sauce, Banana Crisps

St. Clements Assiette: Baked Orange & Lemon Tart, Lime Pannacotta, Lemon Curd Meringue Roulade

Cheese Plate

### **Pudding Wines**

Castelnau de Suduiraut AC Sauternes £9.50 per glass

Elysium Black Muscat £7.50 per glass

**Served from 5pm to 9pm**

**Monday to Thursday £32.95**

**Friday & Saturday £35.95**

**Sunday £25.00**

**Prices are per person & include Tea or Coffee**

Liqueur Coffee £5.95

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