



Christmas Menu at St Mary's Inn

Four Course Menu

£100 per adult | £60 per child
Includes Canapes & Bucks Fizz on arrival

Snacks

Smoked Salmon, Horseradish Blinis
Goats Cheese and Beetroot Tart
Wild Boar Sausage Roll, Damson Puree

STARTERS

White Onion Soup

Madera & Truffle with Welsh Rarebit

Free Range Chicken & Ham Terrine

Pressing of Free-Range Chicken & Ham, Parsley Emulsion with Sour Rye Bread

Potted Salmon

Horseradish, Cucumber & Dill on a Crumpet

Cheese Souffle

Montgomery Cheddar Cheese Souffle with Wild Mushrooms & Leeks

Hogget

Slow Booked Hogget Croquette with Mint & Anchovy Cumin

INTERMEDIATE

**Yellison Farm Goat Cheese & Pink Fir Potato Terrine
Carrot & Radish**

MAIN COURSE

**Free-Range Turkey
Roast Free-Range Turkey Breast**

**Stuffed Goose Breast
Apricot & Cranberry Stuffed Goose Breast**

**Rib of Aged Beef
Roast Rib of Aged Heritage Beef**

All roasts are served with a garnish of Yorkshire Pudding, goose fat roast potatoes, creamed potato, honey glazed carrots & Parsnips, brussels sprouts with chestnuts and roast gravy

**Dover Sole
Whole Dover Sole, served on the bone with Maitre De Hotel Butter, Brown Shrimps**

**Ravioli of Pumpkin & Sage
Pumpkin & Sage Ravioli with Pumpkin Seeds & Bitter Leaves**

DESSERTS

**Christmas Pudding
Traditional Christmas Pudding with Brandy Sauce**

**Pear
Comice Pear Tart Tatin with Mascarpone Ice Cream**

**Hazelnut
Hazelnut Iced Parfait, Salted Caramel & Candied Orange**

**Chocolate
Layered Chocolate & Coffee Opera Cake, Madagascar Vanilla Ice Cream**

**Cheese
A selection of local and British Cheese, served with Homemade Preserves, Grapes and Puffed Black Onion & Fennel Seed Crackers**