



Christmas Menu



Roasted Jerusalem Artichoke & Garden Squash Soup

With fennel seed & chilli flake savoury scone



Warm Flaked Smoked Mackerel Salad

With crumbled egg, pickled cucumber, curried mayonnaise & micro coriander

Layered Chicken Terrine

Spiced warm fruit glaze, pea shoots & herb croutons



Mulled Wine Poached Pear & Blue Cheese Salad

Finished with walnuts, watercress & balsamic



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## Butter Roasted Turkey

Cranberry forcemeat stuffing, pigs in blankets, traditional gravy



## Pan Fried Pheasant Breast

With ham & chive croquettes, buttered kale, chestnuts & thyme jus

## Baked Supreme Of Hake

Wilted spinach & seafood medley in a roasted paprika & tomato sauce



## Spinach, Pine Nut, Butternut Squash & Cornish Brie Strudel

Roasted cherry tomatoes & Madera jus



All served with a selection of fresh seasonal vegetables, roasted potatoes & accompanying sauces

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Homemade Christmas Pudding

With brandy sauce



Dark Chocolate Tartlet

Rum soaked black cherries & vanilla cream



Vanilla Scented Panna Cotta

Candied fruits & oatmeal granola



Fig & Marzipan Brioche Pudding

With clotted cream custard



£25 per person

Book & pay a deposit for a 3 course Christmas meal at the Polgooth Inn before the 1st November 2017 & receive a glass of Prosecco for every person booked.

