

NO 38

SUMMERHOUSE

RESTAURANT

Christmas Menu

£50/HEAD - 5 COURSES | PREORDER ONLY
COFFEE AND PETIT FOURS FOR AN EXTRA £5PP

AMUSEBOUCHE

STARTER:

Honey roasted parsnip and sesame soup

Roasted chestnut bread

Smoked chicken and mushroom terrine

Cranberry chutney, onion seed toast

Haddock and chive croquette

Sweet corn panna cotta, charred corn,
runny egg

Waldorf tartelettes

Candied walnuts, pickled celery, apple and
onion marmalade, crispy blue cheese

MAINS:

Roast turkey and bacon ballotine

Salt baked celeriac puree, bacon fat carrots,
red onion stuffing, duck fat roasties, pickled red
cabbage, carrot and swede, peppered greens

Monkfish wellington

Olive oil mashed potatoes, baby carrots, brown
shrimp and lemon sauce

Sage and onion polenta

Roasted artichokes, chestnuts, crispy sage, wild
mushroom sauce

PRE-DESSERT

DESSERT:

Citrus tart

Basil creme fraiche

**White chocolate & raspberry bread and
butter pudding**

egg nog custard

Milk chocolate parfait

hazelnuts, boozy raisins

ROUNDING OFF YOUR EVENING WITH
MINCE PIES AND TEA OR COFFEE