

SCHOLARS

TOWNHOUSE HOTEL

Festive Evening Menu

Starters

Tomato Soup

Roasted red pepper, parmesan & croutons (m,s,so,c,gw)

Chicken Terrine

Truffle puree, pickled shitake mushroom, tarragon oil, brioche (so,c,s,gw,e,m)

Citrus Cured Salmon

Fennel soda crumb, avocado puree, lemon curd, vanilla mint oil (m,gw,f,s,so)

Crispy Hens Egg

Celeriac velouté, ham hock, crumbled black pudding (e,m,gw,s,so,c)

Chicken Liver Parfait

Port Jelly, apple & cranberry chutney, candied walnuts (gw,m,s,e,wn)

Mains

Roast Turkey & Glazed Ham

Creamed & roast potato, Brussel sprouts, sage stuffing, cranberry jus (m,mu,s,gw,so,c)

Venison Haunch

Fondant potato, crispy kale, celeriac textures, port jus (gw,so,m,c,s)

Butternut Squash Risotto

Parmesan, toasted pumpkin seeds, crispy sage (gw,m,s,so,c)

Pan Fried Seabass

Potato fishcake, tenderstem broccoli, smoked almonds, lemon & white wine velouté
(f,s,cr,m,c,so,a)

8oz Fillet Steak

Nutmeg rosti potato, charred broccoli, chestnut puree, port jus (s,m,c,cn,so)

Allergens: (GB)Barley, (GW)Wheat, (GM)Malt, (M) Milk, (E) Egg, (F)Fish, (C)Celery, (MU) Mustard, (MO) Molluscs (S) Sulphites, (CR) Crustaceans (L)Lupin, (P)Peanut, (PI)Pine Nut, (CN) Chestnut, (WN) Walnut, (PEC) Pecan (SE) Sesame, (SO) Soybeans, (A)Almond (HN) Hazelnut



Desserts

Christmas Pudding

Brandy Crème Anglaise, gingerbread ice cream (gw,m,e,s)

Almond Trifle

Poached Crianza pear, almond sponge, crème anglaise, crème Chantilly (gw,s,m,e,a)

Honeycomb Cheesecake

Whistlers Beekeepers Select Whiskey, caramel sauce, granola, chocolate mousse (gw,hn,m,s,e,pec,a)

Boyne Grove Apple & Pecan Crumble

Crème Anglaise & vanilla ice cream (m,pec,e,gw)

Dark Chocolate Delice

Amarena cherry & crème Chantilly (m,so,e)

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