



HASELBURY
MILL



CHRISTMAS PARTY MENU 2019

Caramelised Red Onion Tartlet topped with Goats Cheese & served with Pistachio Crumb & dressed Wild Rocket

Duck & Orange Terrine with Ginger & Plum Salsa served with crispy Sesame Seed Toast

Smoked Salmon & Trout Mousseline with a crispy Paprika Twist, Caper, Chive & Lime Dressing

Celeriac & Hazelnut Soup drizzled with Truffle Oil & served with crusty Red Onion Bread

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Traditional Roast Breast of Turkey stuffed with Orange & Chestnuts wrapped in Streaky Bacon served with Pigs in Blankets, Redcurrants & Gravy with Roast Potatoes & Seasonal Vegetables

Slow cooked Beef Cheek with creamy Colcannon Mash, Caramelised Shallots & Red Wine Jus

Roasted Hake Fillet with Spinach topped with King Prawns & served with sautéed Potatoes, Green Beans & a White Wine, Dill & Lemon Butter Sauce

Butternut Squash, Kale & Chestnut Pithivier served with Red Wine & Redcurrant Sauce

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Traditional Christmas Pudding served with Brandy Sauce

Chefs Rich Chocolate & Orange Brownie topped with Citrus Chantilly Cream served with Chocolate & Orange Liqueur Sauce

Baked Rum & Raisin Cheesecake served with a rich Caramel Sauce

Coffee Panna Cotta served with White Chocolate Sauce & Biscotti



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VEGAN MENU

Starters

Avocado & Hummus Salad with Toasted Pitta Bread

Ripe avocado blended with chickpea tahini & garlic, served with pine nut & rocket salad

Roasted Artichoke & Sun Blushed Tomato Salad

A whole roasted globe artichoke served with tossed sun blushed tomato & salad leaves & garnished with balsamic & red pepper salsa

Haricot Bean & Vegetable Soup with Pistou

Haricot beans poached with white vegetables & finished with basil & pine nut pistou

Main Courses

Roast Beetroot, Puy Lentils, Broad Bean & Watercress Salad

Roasted in olive oil & garlic, served on braised puy lentil & broad bean stew & garnished with watercress salad

Garlic & Saffron stewed Courgette with Butter Bean & Mint

Lightly braised courgette with garlic & saffron tossed with butter bean & served with a mint salsa

Goan Vegetable Curry with Coconut Infused Rice

Lightly sautéed vegetables blended with curried spices & garnished with fresh coriander

Desserts

Caramelised Apple & Date Pastries with Fruit Compote

Caramelised apple & dates encrusted in soya pastry & garnished with fresh fruit compote

Banana Fritters with Vanilla Ice Cream

Deep fried in sweet sesame batter

Vegan Pecan Pie

Rich soya pastry with maple syrup filling & toasted pine nuts