

Christmas 2018

@ The Hut

TO START

Spiced parsnip & apple soup, parsnip crisps & warm bread

Duck & port parfait, cranberry slow gin chutney, rustic bread

Smoked salmon, crispy capers, horseradish crème fraiche & crostini

Mature cheddar topped mushrooms, spinach cream sauce with toasted brioche

TO CONTINUE

Traditional roast turkey with all the trimmings

Slow roasted short rib of beef, horseradish and parsley mash, honey roasted carrots & buttered greens

Pan-fried salmon fillet, champagne & shellfish sauce

Cranberry, walnut & almond roast, seasonal vegetables and potatoes

TO FINISH

Traditional Christmas pudding, brandy butter

Chocolate & orange torte

Salted caramel profiteroles, toffee sauce

Lemon Posset, Raspberry meringue

2 courses £22

3 courses £25

£10 per head deposit and pre order 14 Days before your function

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