

# Christmas Lunch

AT BORVE HOUSE HOTEL

## STARTERS

### BUTTERNUT SQUASH, COCONUT & CHILLI SOUP

crusty bloomer – butter – gfa, v

### SMOKED SALMON & PRAWN CORNETS

celeriac remoulade – bloody mary marie rose – crispy rocket – gf

### DUCK LIVER PÂTÉ

cranberry and red onion chutney – oatcakes – salad – gfa

### FILO BRIE PARCELS

sweet plum and coriander jam – melba toast – v

### GRILLED LAMB LOLLIPOPS

pomegranate – roast fig – rocket and pine nut salad – pan jus – gf

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## MAINS

### ROAST TURKEY

with all the trimmings – gf

### GRILLED HAKE

potato terrine – savoy and king prawn mousseline – smoked paprika and lime velouté – chive oil – gf

### BRAISED FEATHERBLADE OF BEEF

potato rosti – buttered baby leeks – broad bean purée – crispy leeks – vermouth cream peas – gf

### PAN FRIED CHICKEN CHASSEUR

chorizo and sweetcorn gnocchi – chasseur sauce – buttered veg – gf

### RISOTTO

wild mushroom – pine nuts – peas – rocket – parmesan – crispy egg – gf, v

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## DESSERTS

### CHRISTMAS PUDDING

brandy sauce – date compote – winter berries

### STICKY TOFFEE & TREACLE PUDDING

vanilla ice cream

### RASPBERRY & WHITE CHOCOLATE CHEESECAKE

chocolate sauce – almond and chocolate mousse

### LEMON & LIME POSSET

strawberry gel – winter berries – shortbread – gfa

### SELECTION OF ICE CREAMS

please ask your server for today's selection – gf

### CHEESES

blue murder – morangie brie – smoked applewood – cheddar – red onion chutney – gfa

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01851 850223 | [INFO@BORVEHOUSEHOTEL.CO.UK](mailto:INFO@BORVEHOUSEHOTEL.CO.UK)

# Christmas Dinner

AT BORVE HOUSE HOTEL

## STARTERS

### BUTTERNUT SQUASH, COCONUT & CHILLI SOUP

crusty bloomer – butter – gfa, v

### SMOKED HADDOCK FISHCAKES

crispy capers – pickled samphire – sauce gribiche – grilled lime – rocket and onion salad

### VENISON CARPACCIO

black pudding pave – horseradish and parsley purée – parmesan shavings – lemon balm – gfa

### CONFIT CHICKEN TERRINE

puffed wild rice – burnt onion purée – sauce soubise – beetroot tapioca crisp – gf

### PAN FRIED WOOD PIGEON

butterbean and chorizo espuma – carrot and parsnip compote – juniper berry jus – gf

### PEPPERED GOAT'S CURD CROWDIE

gaufrettes – spiced pear reduction – red onion marmalade – dehydrated tomato and basil crisps – gf

## MAINS

### ROAST TURKEY

with all the trimmings – gf

### ROAST MONKFISH TAIL

pommes anna – sambuca and coriander cream – nori pea purée – buttered samphire – rainbow carrots – gf

### SEAFOOD BOUILLABAISSÉ

seafood stew – melody of fish – gf

### LOIN OF VENISON

dauphinoise potatoes – baby veg – parsnip crisps – confit onion – beetroot gel – red current jus – gf

### CHICKEN AU POIVRE

crushed caper potato – pink peppercorn sauce – bacon and cabbage fricassee – tenderstem broccoli – gf

### WILD MUSHROOM TART

wild mushrooms – goat's cheese – roast chestnut – mushroom and tarragon gravy – v

## DESSERTS

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chocolate sauce – almond and chocolate mousse

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