

Christmas Day at The Middle House 2024

Pink Fizz on Arrival

Creamed Cauliflower Soup, Cauliflower Bhaji, Curry Oil, Yoghurt

Oak Smoked Salmon & Devon Crab Meat, Avocado & Wasabi Puree, Shaved Fennel,
Toasted Brioche, Pickled Cucumber & Caviar

Caramelised Pork Belly, Smoked Leek, Pork Jus, Crispy Pork Skin, Rocket & Walnut Salad

Confit Duck & Chicken terrine, Pickled Vegetables, Glazed Cherry, Cherry Sauce,
Onion Jam, Pistachio Crumb & Crostini

Goats Cheese Duo - Crispy Goats Cheese, Smoked Goats Cheese Cigar,
Roasted Figs, Rocket & Maple Walnuts

Champagne Sorbet

Traditional Roast Black Feathered Turkey served with Sausage Meat, Chestnut and Cranberry Stuffing,
Chipolata wrapped in Bacon, Rich Claret Gravy

Fillet of Beef, Portabello Mushroom, Leek & Mayfield Cheese Spring Roll with a Shiraz & Thyme Jus

Roast Red Partridge, Parsnip Puree, Sautéed Kale with Chestnuts, Game Crisps
and a Cider, Sage & Grain Mustard Sauce

Roast Tranche of Turbot, Cauliflower Puree, Roasted Fennel & Bacon, Pomme Anna & Sauce Vierge

Field Mushroom, Roasted Root Vegetable, Kale & Vegan Feta Wellington
with a Brandy & Chestnut Sauce (vg)

All of the above are served with :

*Roast Potatoes, Dauphinoise Potatoes, Roast Parsnips,
Vichy Carrots, Broccoli Spears, Sautéed Sprouts with Chestnuts*

Christmas Pudding served with Brandy Butter Custard

Millionaires Cheesecake with Cornish Sea Salt Caramel Ice Cream

Trio of Chocolate - Bitter Chocolate Tart, Chocolate Delice, Warm Chocolate Fondant

Classic Lemon Tart with Raspberry Sorbet

Chefs Selection of Local and International Cheeses, Homemade Chutney, Grapes and Biscuits

Freshly Brewed Coffee & Tea with Homemade Petit Fours

£150.00 per Adult £60.00 per Child (under 10)

Separate Child Menu Available

A non-refundable deposit of £100.00 per person is required when confirming your booking.
A 10% service charge will be added to your bill.



