



The Horns of Boningale Christmas Day Menu 2017

To start

Potato & white onion soup, sauté wild mushrooms, truffle oil (V)
Mulled wine poached pear, chicken liver & port pate, herb crostini,
walnut & apple salad

Pan seared scallops, crispy belly pork, pea & mint puree, parsnip crisps
Fish trio - Smoked halibut, smoked salmon, crab cake, salsa verdi, caper salad
Filo wrapped brie, cranberry & apple chutney, dressed leaves (V)

Main Course

Traditional roast turkey, chestnut, cranberry, sage & onion stuffing
and chipolata sausage

Shropshire fillet of beef, cottage pie, celeriac & parsley puree, bordelaise sauce
Trio of lamb - mini rack, braised breast roulade, pulled shoulder bon bon, roast
shallot & thyme duchess potato, sauté cabbage & bacon, mint & redcurrant sauce

Pan fried seabass, sauté potatoes, mussel, kale & fennel fricassee

Winter vegetable nut roast, goat's cheese & thyme panna cotta, sauté wild mushroom
croquettes, vine tomato & red pepper butter sauce (V)

Dessert

Traditional Christmas pudding, brandy sauce

Passion fruit & lime cheesecake, mango compote, clotted cream

Rich dark chocolate torte, white chocolate ganache, pistachio crumb, raspberry sorbet

Sticky toffee pudding, butterscotch sauce, vanilla pod ice cream

English & Continental cheeses served with savoury biscuits

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Filter coffee and mince pies

**£70.00 per person, children under 12 years £35.00**

**£20.00 non refundable deposit required to confirm booking**

**All bookings must pre order their menu choices**