

# *Christmas at the Hunter S*

est. 2012

## Starters

Jerusalem artichokes and truffle soup served with sourdough bread (v)

Devonshire crab, served with avocado, pickle and fennel salad

\*Smoked goose, served with clementine chutney, cress and croutons \*

Scotch egg served with homemade piccalilli and mixed leaf salad

## Mains

Cumbrian turkey, roast new potatoes, brussels sprouts, chantenay carrots, Parma ham and pork stuffing, chestnuts, cranberry sauce and roasting jus.

Pan fried Atlantic cod, potato fondant, cauliflower puree, beignet, served with a herb bisque

Honey roasted pumpkin risotto, served with a parmesan crisp and cress (v)

\*Braised pork shoulder, black pudding rosti, apple puree, greens and cider jus\*

## Pudding

Christmas pudding with brandy butter ice cream

Banana cake served with vanilla mousse

\*Chocolate cremeux, honeycomb and cream\*

Cheese board

3 Courses £29.5

Includes a glass of prosecco

(Selection of British cheeses, carr's water crackers and quince; price supplement of £7.5 per person or £11.5 per person with 50ml of Taylor's 10yr Tawny Port)

Items marked with \* are exclusive to the set menu.

THE  
HUNTER'S