



# The Highlands Christmas Menu 2018



## Starters

Thai spiced fishcake, lime & sweet chilli crème fraiche

Portobello mushroom topped with pickled beetroot & grilled Goats cheese

Spiced parsnip & leek soup, root vegetable crisps

Chicken Liver, brandy & bacon pate, toast, red onion chutney

Beef short rib croquettes, cheddar & ale dip

## Mains

Roast paupiette of turkey with sausage meat, cranberry & apricot stuffing, wrapped in bacon, with all the trimmings

Festive mixed nut roast with all the trimmings

Braised Lamb rump, garlic & herb mash, roasted root vegetables, rosemary gravy

Salmon fillet, honey, ginger, redcurrant glaze, potato & beetroot cake, chantenay carrots, kale

Halloumi & butternut squash wellington, cauliflower puree, roasted new potatoes, seasonal vegetables.

Duck breast, dauphinoise potatoes, red cabbage, sprouts with chestnuts & bacon, cherry & port jus

## Desserts

Christmas pudding, brandy sauce

Pistachio & raspberry bakewell tart, plum & cinnamon ice cream

Salted caramel chocolate brownie, vanilla ice cream

Gingerbread crème brûlée, shortbread

Selection of Sussex cheese & biscuits, grapes, chutney (£1.50 supplement)

Followed by coffee & mints

**£25.95 per person**

**A non-refundable deposit of £10 per person is required upon confirmation of your booking.**

**Contact Christmas co-ordinators on 01825 762989 Or [info@highlandsinnuckfield.co.uk](mailto:info@highlandsinnuckfield.co.uk) Available for Group bookings between 25<sup>th</sup> November & 21<sup>st</sup> December Via Pre-order only NOT available on Friday & Saturday evenings or Thursday 13<sup>th</sup> & 20<sup>th</sup> evening**

