



# Westow House Christmas Menu

Head Chef: Jon-Pierre Rock

2 course £24 / 3 courses £29

*Minimum of 2 people.*

## Starters

Baby Artichoke & Poached Leek Bruschetta

Crab Bisque, Chestnut & Thyme Dumpling

Whiskey Cured Salmon, Cucumber Two Ways, Beets Crumble

Chicken Liver, Pistachio & Cranberry Terrine, Sourdough

## Mains

Salt Baked Cauliflower, Swede, Parsnip Crisps, Sprout Purée

Pan Seared Fillet of Gurnard, Fondant New Potatoes, Consommé, Chestnut Puree

Butternut, Chestnut & Blue Cheese Wellington, Creamy Mash, Cranberry & Gin Chutney

Ballotine of Turkey Breast

*Goose Fat Potatoes, Sprouts, Pigs in Blankets, Chestnut Purée, Braised Red Cabbage, Red Wine Gravy*

Venison Haunch, Winter Roots, Chocolate Stout Sauce

## Desserts

Christmas Pudding, Brandy Sauce

Mulled Wine Brownies, Crème Fraiche

Clementine Posset, Cranberry Compote, Cinnamon Shortbread

Trio of English Cheeses, Crackers, Chutney (supplementary £6 per person)

## Food Allergies and Intolerances:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients  
Gluten Free Dishes Available. Other dishes can be made gluten free on request.