



SLEPE HALL HOTEL
WEDDINGS • RESTAURANT • EVENTS



Christmas Restaurant Menu

December 2011



To Start

<i>Seared Pigeon Breast Black Pudding Croutons, Truffle Cauliflower Puree and Cumberland Jelly</i>	£ 8.00
<i>Lobster Tortellini, Scallops, Parsnip Puree and Parmesan Crisps</i>	£ 9.00
<i>Mackerel and Horseradish Risotto, Pumpkin Seeds and Crème Fraiche</i>	£ 7.00
<i>Mixed Game Terrine, Quince Jam and Toasted Crostinis</i>	£ 7.50
<i>Aromatic Poached Pear, Root Vegetable Salad, and Red Wine Syrup (v)</i>	£ 7.50
<i>Soup of the Day (v)</i>	£ 5.50



Main Course

<i>Breast of Gressingham Duck, Apple and Celeriac Puree, Port and Prune Sauce</i>	£ 16.00
<i>Fillet of Beef, Hand Cut Chips, Spinach, Confit Garlic and Béarnaise Sauce</i>	£ 19.50
<i>Poached Turbot, Fondant Potatoes, Red Cabbage and Poached Quail's Egg</i>	£ 18.00
<i>Roast Turducken Breast, Honey Baked Carrots, Roast Potatoes, Chestnut Stuffing, Sautéed Sprouts and Pan Juices</i>	£ 15.00
<i>Fillet of Black Bream, Turnip Rosti, Braised Chickory with a Mussel and Lemon Butter Sauce</i>	£ 16.00
<i>Chicken Cooked 3 Ways, Mushroom and Thyme Ravioli, Blue Cheese Sauce and Spinach</i>	£ 16.50
<i>Wild Mushroom Artichoke and Leek Wellington, Wilted Spinach, Gruyere and Chive Sauce (v)</i>	£ 14.00

