



THE HOLT

Pub, Restaurant & Smokehouse

Christmas Set MENU 2019

Starters

Oak smoked salmon, potato pancake, crisp soft poached egg, sour cream, dill

Beef carpaccio, red currant, winter remoulade, smoked brisket, caper dressing (❖)

Cherry smoked red pesto, char grilled focaccia, artichoke, pine nut, spinach * (❖)V

Today's soup with our homemade bread

Mains

Seared venison haunch, dauphinoise potato, chestnut, wild mushrooms, jus * ❖

Roast turkey, winter vegetables, roast potato, stuffing, cranberry, red wine gravy

Grilled fillet of sea bass, smoked chorizo and saffron chowder, shrimp crisp ❖

Wild mushroom risotto, crisp celeriac, samphire, basil oil, pine nuts V ❖*

Puddings

Chocolate cloud cake, hazelnut sauce, tonka bean cream* ❖

Sticky toffee pudding, butterscotch sauce, clotted cream

Autumn berry cheesecake, blackcurrant sauce, crisp cherry V

Cheese selection, quince, walnuts, pickled plum, biscuits*

For parties of 8 or more we require a £10 per head deposit

3 Course Menu 32.00 per person.

2 Course menu 26.00 per person

+Supplement 2.50 for venison

*+ supplement 2.00 for Cheese selection per person

* Contains Nuts or nut oils

V Suitable for Vegans ❖ Gluten free

If you do have any special dietary requirements, allergies or intolerances please advise a member of staff and we will do our best to adapt our dishes for you.