



# Christmas Day Menu

4-COURSE LUXURY CHRISTMAS DINNER | £110 PER PERSON

## Starters

### LOBSTER CONSOMME

(GF) Hennessy flamed beurré blanc lobster consommé, garnished with mussels, cockles, shallots & chives.

### SCOTTISH RIVER SALMON

(GF) Highland smoked Scottish river salmon, lemon & lime marinaded scallops ceviche, dill creme fraiche, Onuga caviar, and lilliput capers.

### VEGETABLE RISOTTO

(GFA, VE, DF) Chablis infused sweet potato & butternut squash risotto with toasted pumpkin seeds & pine nuts, garlic & thyme.

### CHILLI BEEF SALAD

Crispy chilli beef salad, angel noodles, shredded carrot & cabbage, bourbon spiced chilli jam.

### BRAISED GAME BALLOTINE

(GFA) Mulled cider braised game ballotine with winter fruits, pistachio, fig & Glenfiddich chutney, served with warm mini brioche.

## Mains

ALL MAIN COURSES SERVED WITH ROASTED WINTER VEGETABLES, SPROUT TOPS WITH PANCETTA & CREAM, CRISPY GARLIC & THYME ROAST POTATOES

### TRADITIONAL CHRISTMAS TURKEY

(GFA, DF) Bronzed Norfolk turkey breast, cranberry & roast chestnut stuffing, smoked bacon wrapped pork chipolatas, rich Rioja gravy.

### FILLET OF SCOTTISH RIVER SALMON

(GF) Fillet of Scottish river salmon, nutmeg & spinach cream cheese wellington, champagne & saffron butter cream.

### NUT ROAST

(GFA) Roasted chestnut, pecan & walnut loaf with spiced winter fruits, Yorkshire pudding, and rich vegetarian gravy.

### ROAST SIRLOIN BEEF

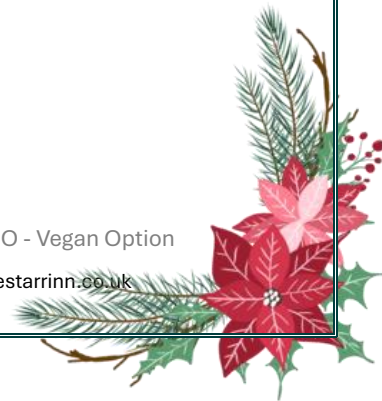
(GFA) Roast sirloin of British beef with mustard & cracked black pepper, Yorkshire pudding with a rich Beaujolais jus.

### ROASTED GROUSE

(GF) Orange & honey marmalade roasted grouse, sautéed leek & cabbage in a citrus & vanilla liqueur butter sauce.

GF - Gluten Free, GFA – Gluten Free Alternative, DF – Dairy Free, V – Vegetarian, VE – Vegan, VEO - Vegan Option

The Starr Inn | Market Place, Dunmow, Essex, CM6 1AX | [www.thestarrinn.co.uk](http://www.thestarrinn.co.uk) | [reservations@thestarrinn.co.uk](mailto:reservations@thestarrinn.co.uk)





## Desserts

### TRADITIONAL CHRISTMAS PUDDING

Cognac-soaked traditional Christmas pudding served with 5-star cognac cream.

### MULLED WINE-POACHED PEARS

(GF, V) Mulled wine-poached pears with a cinnamon-spiced ice cream.

### CHEESE BOARD

Cheese selection - 5 cheeses, crackers, winter chutney, grapes, celery & quince.

### ESPRESSO MARTINI DESSERT

Espresso Martini Yule Tide Log, with a winter fruit Chantilly cream.

### APPLE TARTE TATIN

Bramley apple tarte tatin, with calvados ice cream.

## Coffee & Mince Pies

FINISH WITH A DELICIOUS MINCE PIE AND COFFEE

### Terms & Conditions

12.5% staff service charge.

£10 per person deposit required upon booking, full payment required by 18th December 24.

Booking times between 12pm - 3pm, restaurant closes at 5pm.

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