



DARKHORSE

Christmas Celebration Menu 2019

Available for parties of 6 guests upwards. £36 per person

Suggested arrival drink

Glass of Lunetta Prosecco or Gremillet NV Champagne
(6 or 12.5 per person supplement)

To Start

Roast pumpkin & potato soup, crostini & crème fraiche (v)
Cured salmon, lemon infused salsify & fine herbs
Potted mackerel, nutmeg butter & savoury shortbread
Duck & chicken liver terrine, fig chutney & sour dough toast

To Follow

Grilled hake, brown shrimps, fregula & herb alioli
Baked goat's cheese & aubergine with mixed bean favetta (v)
Bertha roast fillet of pork with chorizo, chickpeas & basil pesto
Confit leg of duck, roast Jerusalem artichoke, sage & Brussel tops

Suggested Sides for the table £4 each

Roast new potatoes, garlic & rosemary
Honey & thyme basted root vegetables
Buttered winter greens

To Finish

Saffron panna cotta, blackberry jam & cinnamon tuile
Chocolate & chestnut torte with sweet beetroot cream
Bertha roast nectarine with mascaponne & amaretto biscuit
Three cheeses, celery, membrillo & water biscuits