

# CHRISTMAS FAYRE MENU

2 courses £27.00 | 3 courses £34.00

Available from Friday 24th November until Sunday 24th December 2023

## STARTERS

Wild mushroom velouté, pickled chanterelles, crème fraiche and toasted chestnuts (v) (vgo)

Scottish smoked and poached salmon roulade, lemon aioli, compressed cucumber and caviar citrus dressing (gfo)

Chicken liver and port parfait, mulled cranberry and apple chutney and toasted sourdough (gfo)

Collier's cheddar soufflé, creamed Parmesan, celery, pear, sticky walnut and micro herb salad (v)

King prawn and crayfish salad, Bloody Mary sauce, charred avocado, San Marzano tomatoes and soused cucumber (gfo)

Roasted butternut squash and white truffle risotto, crispy kale and toasted walnut (v) (vgo)

## MAINS

Roasted breast of turkey, goose fat-roasted potatoes, honey-glazed root vegetables, caramelised shallot and thyme stuffing, buttered sprouts, sweet cured bacon-wrapped sausage and rich turkey gravy (gfo)

Oven-baked rump of Welsh lamb, potato and thyme pressed terrine, carrot purée, buttered winter kale and redcurrant jus (gfo)

Roasted vegetable and mixed nut roast, roasted potatoes, seasonal vegetables and rich pan gravy (v) (vgo)

Miso butter cod, chorizo, clam and mixed bean cassoulet with charred tender stem broccoli

Pan-fried breast of duck, potato and crispy duck leg pressé, pickled blackberries and a roasted chestnut and bacon jus (gfo)

Slow-roasted blade of beef bourguignon, creamed potato purée, roasted rosemary heritage carrots and a silver skin onion, red wine and smoked pancetta sauce (gfo)

## DESSERTS

Traditional Christmas pudding, gin-infused redcurrants, brandy sauce and candied walnuts (gfo)

Sticky toffee pudding, salted caramel sauce, honeycomb and vanilla bean ice cream (gfo)

Winter berry trifle, vanilla mascarpone, fresh winter berries and crème Anglaise (gfo)

Passion fruit, caramelised rum and pineapple cheesecake, torched pineapple and coconut sorbet

Millionaire's chocolate tart, Valrhona chocolate soil and salted caramel ice cream

### Chef's cheese board

Perl Las 'Blue Pearl', Collier's Welsh cheddar and Pearl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo) (£4.95 supplement)

Coffee and mini mince pie £3.50

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.

All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.

Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.



*The*  
**MANOR**

AT GREASBY

 **NELSON**  
HOTELS & INNS