



FESTIVE CHRISTMAS

MENU

STARTERS

Roasted Cauliflower Soup with truffle oil, toasted hazelnuts & garlic bread
(V)(Vg/GF) option available)

Scottish Prawns & Smoked Salmon Cocktail- dressed in a bloody Marie Rose sauce on a bed of tomatoes & lettuce (GF)

Hoisin Crispy Duck Salad with mint, toasted cashew nuts, quinoa, pomegranate & red wine gastrique

Lamb Croquette with celeriac purée & black garlic aioli

Baked Goats Cheese Tart on a Waldorf salad, onion chutney & watercress (V)

MAINS

Hand-Carved Turkey Breast with Yorkshire pudding, sage & onion stuffing, carrots, brussel sprouts, red cabbage, roast potatoes, pigs in blankets & gravy

Slow Cooked Ox Cheeks with creamy mashed potato, celeriac purée, sautéed kale, glazed carrots, fresh horseradish & red wine jus (GF)

Pan Fried Salmon Fillet with Jersey Royal potato, roast pepper & coconut sauce, grilled pak choi & herb oil (GF)

Porcini and Crispy Leek Risotto with Parmigiano Reggiano and roasted chestnuts (V/GF)

Chestnut and Cranberry Wellington with Yorkshire pudding, roasted carrots, brussel sprouts, red cabbage, roast potatoes & onion gravy (Vg)

DESSERTS

Seven Stars Xmas Pudding with brandy sauce (V)(GF)

Ginger Sticky Toffee Pudding with orange toffee sauce and vanilla ice cream (V)

Festive Rhubarb and Apple Crumble with custard (V)

Poached Pear in Red Mulled Wine with orange sorbet (Vg/GF)

Classic Tiramisu Layer Cake (V)

MINCE PIES

2 courses £28.95, 3 courses £36.95
£10 pp deposit towards the bookings

Special offer for bookings made before October 2024 - Get £20 voucher to use towards your booking.

T/Cs - minimum of 8 people dining and advance booking only

SEVENSTARSATMARSHBALDON.CO.UK

Please let a member of staff know upon ordering if you have any allergens or dietary requirements

