

# MOUNT HAVEN

## CHRISTMAS LUNCH

### AMUSE BOUCHE

**Smoked Mackerel Doughnuts**

Exmoor caviar & horseradish

**Helford Blue Gougeres**

Damson (V)

### STARTERS

**Crab & Lobster Cocktail**

Granny smith, shaved fennel and Marie Rose emulsion

**Duck & Goose Liver Parfait**

Pickled vegetables, crab apple, brioche

**Wild Mushrooms & Slow Cooked Egg Yolk**

Jerusalem artichoke, mushroom broth and watercress (V)

**Oxtail & Oyster Croustillant**

Horseradish and oyster mayonnaise

### MAINS

**Free Range Bronze Turkey**

Chestnut stuffing, pigs in blankets, stewed cranberries, bread sauce, gravy

**Hake & Mussels**

Potato souffle, chowder sauce

**Aged Topside of Aberdeen Angus Roast Beef**

Yorkshire pudding, watercress, horseradish, pan gravy

**Nut Sausage Wellington**

Spinach, mushrooms, vegetable gravy, horseradish cream (V)

*All served with seasonal vegetables and potatoes.*

### DESSERTS

**Mount Haven Christmas Pudding**

Brandy butter and cream

**Chocolate and Salted Caramel**

Meringue, cocoa nibs, white chocolate ice cream

**Clementine Trifle**

Ginger bread foam

**Mount Haven Cheese**

Walnut bread, homemade crackers, jellies & chutneys.

**Open to non-residents - £90 Per Head – Glass of fizz on arrival - 50% deposit at time of booking. Call to book only.**