

Middlewick Christmas Menu

Starter

Beetroot Carpaccio with Honey Roast Fig (VEO, GF)

Toasted Walnut, Whipped Goats Cheese and Rocket

Smoked Salmon & Dill Filo Tart

with Horseradish Mascarpone and Watercress

Truffled Cauliflower Soup (VEO, GFO)

with a Sage & Parmesan Sourdough Crouton

Main

Roast Squash with Wild Mushroom & Hazelnut Stuffing (VEO, GF)

and a Browned Sage Butter Sauce

Pan Fried Sea Bass Fillet (GF)

with Red Wine Sauce and a Celeriac & Roast Garlic Puree

Roast Home Farm Turkey Crown

with a Sticky Cranberry Chipolata, Apple & Rosemary Stuffing and a Cider Gravy

All served with Roast Potatoes and Seasonal Vegetables

Dessert

Mulled Poached Pear with Blackberry Syrup (GFO, VEO)

with a Shortbread Crumb and Vanilla Ice Cream

White Chocolate & Ginger Cheesecake (GF, V)

with a Rum & Dark Chocolate Sauce

Christmas Pudding Trifle (V)

with Candied Almonds and Salted Caramel Sauce



V=Vegetarian, VE/VEO = Vegan/Vegan Option Available, GF/GFO = Gluten Free/GF Option Available

Please speak to a member of our team if you have any allergies or dietary requirements. Gluten Free Bread is available on request. Food in this restaurant is processed in a kitchen that produces dishes with **celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites, tree nuts**. While we take steps to minimise risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur.