



## Christmas Gourmet Evening Menu

Glass of Prosecco and Canapé

### Starters

Smooth Duck Liver & Orange Parfait, Whiskey Marmalade, Toasted Brioche

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Roast Butternut Squash Soup, Harissa Yoghurt, Lingham Bakery Bread

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Smoked Haddock Scotch Egg, Chargrilled Endive, Caesar Dressing

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Salt Baked Beetroot, Granola, Horseradish & Citrus Dressing

### Mains

Pan Roast Free Range Chicken Breast, Dauphinoise Potatoes, Winter Greens,  
Wild Mushroom Sauce

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Gnocchi, Chestnuts, Sautéed Sprouts, Crofton Goats Cheese, Chilli

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Oven Baked Herb Crusted Hake, Rosti Potato, Braised Leeks, Mussels in  
White Wine Sauce

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12 hour Braised Blade of Beef, Bourguignon Garnish, Horseradish Mash

### Desserts

White Chocolate & Cranberry Iced Parfait, Honeycomb

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Lingham Bakery Christmas Pudding, Brandy Sauce

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Dark Chocolate, Pear & Ginger Frangipane, Vanilla Mascapone

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Selection of British Cheeses, Spiced Pear & Tomato Chutney,  
Artisan Biscuits

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Mince Pie, Artisan Coffee or Loose Leaf Tea

£35 per person

Call 017687 71206 or email us at [kitchen@thelingholmestate.co.uk](mailto:kitchen@thelingholmestate.co.uk)

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu description do not include all ingredients. If you have a food allergy, please make us aware before ordering.