



SAMPLE CHRISTMAS MENU

APPETIZERS

Garden Leek and Potato Soup, truffle cream and brioche croutons (1A, 3, 7)

Fivemiletown Goats' Cheese, pickled beetroot, red onion, caramelised walnut (7, 8C, 12)

House Cured Gravlax of Irish Salmon, *lambay island crab,* pickled fennel and lemon (2 ,4, 12)

Ballotine of Fois Gras, orange marmalade, homemade brioche (1A, 3, 7, 9, 10, 12)

Hunters Yard Prawn Cocktail, crisp cos lettuce, cold water prawns bound with Marie rose sauce (2, 3, 10, 12)

MAINS

Fillet of Hereford Beef, fondant potato, asparagus bundle, sauce bearnaise or red wine jus (7, 9,12)

Traditional Turkey and Ham, traditional accompaniments (1A, 7, 9, 12)

Fillet of Atlantic Halibut, samphire, mussel and dill beurre blanc (4,7, 12, 14)

Breast of Thornhill Duck, glazed chicory, kumquat jus (7, 9,10, 12)

Celeriac and Cauliflower Ravioli, parmesan and truffle beurre noisette (7)

DESSERTS

Traditional Christmas Pudding, *brandy anglaise, redcurrants (1A, 3, 7, 12)*

The Hound Tiramisu (1A ,3, 7)

Chocolate Fondant coco nib tuile, vanilla ice cream (1A, 3,7)

Selection of Farmhouse Cheese and crackers (1A, 7, 9, 12)

Please let your server know if you have an allergy to any food even if it is not contained in the dish.
Allergens: (1) Gluten (A = Wheat, B = Rye, C = Barley, D = Oats) (2) Crustaceans, (3) Eggs, (4) Fish,
(5) Peanuts (6) Soybeans (7) Milk (8) Nuts (A = Almonds, B = hazelnuts, C = walnuts, D = cashews,
E = pecan nuts, F = brazil nuts, G = pistachio nuts, H = macadamia/Queensland nut), I = chestnuts,
(9) Celery, (10) Mustard, (11) Sesame Seeds, (12) Sulphites, (13) Lupin, (14) Molluscs



