haylaz

CHRISTMAS SET MENU
3 COURSES | 49

STARTERS

Confit Feathered Game Parcel
Mulled red cabbage

Jerusalem Artichoke Soup
Goat's curd, nutmeg dumplings

Smoked Halibut
Rosewater green rhubarb, shaved fennel

MAINS

Slow-Cooked Breast of Benham Turkey
Sage, walnut, beef dripping stuffing, Christmas seasonal trimmings, cranberry sauce or roasting juices

Wild Mushroom & Sorrel Lattice
Chestnuts, buttermilk, Christmas seasonal trimmings

Oven Pressed Cinnamon Spiced Lamb
Apple & mint compote, Christmas seasonal trimmings

DESSERTS

Mulled Mixed Berry Terrine

Spiced Winter Fruit Compote
Almond shortbread

Mini Mince Pies
Grand marnier cream

Please notify staff of any allergies. A 12.5% service charge will be added to your bill.

haylaz

CHRISTMAS SET MENU
4 COURSES | 59

AMUSE BOUCHE

STARTERS

Sweet Beetroot Confit Tartlet
Candied almond mascarpone, chestnut, walnut dressing (V)

Aquavit & Dill Cured Salmon
Poppyseed blinis, baby gem, woodland sorrel, sweet mustard dressing

Confit Duck Terrine
Fig & blackberry chutney, toasted brioche

MAINS

Roast Turkey Escalope
Sage & onion, pine nut stuffing, goose fat roast potatoes, roasted winter vegetables, buttered sprouts, flaked pancetta, blackberry & cranberry jus

Ricotta & Red Pepper Parcel
Cinnamon spread, vegetable metemgee, Jerusalem artichoke purée

Roast John Dory
Crayfish tail croquettes, saffron & chanterelle sauce

DESSERTS

Mulled Mixed Berry Terrine

Spiced Winter Fruit Compote
Almond shortbread

Mini Mince Pies
Grand marnier cream

(V) *Vegetarian*

Please notify staff of any allergies. A 12.5% service charge will be added to your bill.