

## Christmas at The Malt

1st-24th December

(pre orders required)

2 course 18.95, 3 course 21.95

### Starters

Duck and orange pate, toasted brioche and pear chutney, dressed picked leaves

Honeyed winter parsnip soup with snipped chives and a warm bread roll (v)

Cornish crab cakes with lime & coriander sauce with picked leaves and a lime wedge

Pressed goats cheese & potato terrine with a gluten free seeded, toasted roll (v)

### Mains

The Malt's turkey escalope stuffed with sage & onion and wrapped in streaky bacon, cranberry & port sauce served with roast potatoes, winter roots & greens and roasting jus

Homemade chicken & leek pie with buttery mash, winter greens and roast onion gravy  
Duck, port and wild mushroom pudding with dauphinoise potatoes, greens and roasting jus

Sea bass fillet with a light curried mussel sauce, new potatoes and winter greens

Portobello mushroom, spinach and cranberry wellington with dauphinoise potatoes, seasonal greens & a roast onion gravy (v)

### Desserts

Traditional figgy pudding with a rich brandy sauce

Homemade lemon tart with a bitter orange glaze and champagne sorbet

Grand Marnier brioche bread & butter pudding with pouring cream

Christmas Eton mess with clotted cream ice cream, seasonal berries and topped with a warm mince pie

