

# Lowden

## Christmas Menu

2 Courses - £20

3 Courses - £25

Soup de Jour

Cornish Scallops served on a curried parsnip purée with homemade parsnip crisps & pomegranate seeds

Beetroot Cured Home Smoked Salmon with a lemon & dill crème fraiche, served with Hobbs House Fig & Walnut toast

Hot Smoked Duck Breast salad, served with orange segments & Hobbs House focaccia croutons with a balsamic dressing

Pan fried Wild Mushrooms in a brandy cream sauce served on Sourdough toast, topped with fresh parsley

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Traditional roast turkey, roast potatoes, seasonal vegetables & Christmas trimmings with a rich red wine gravy

Roast Beef Topside, served pink, with roast potatoes, seasonal vegetables & Christmas trimmings with a rich red wine gravy

Pan fried Cod fillet, served on a bubble & squeak potato cake with a watercress sauce, Cornish Scallops, spinach & samphire.

Local Pheasant, Smoked Streaky Bacon & chestnut mushroom cassoulet, served with Goose fat roasted new potatoes, seasonal vegetables & cranberry sauce.

Chestnut & creamy white wine risotto, topped with roasted chestnuts, rocket & a parmesan crisp.

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Homemade Lowden Christmas Pudding with Brandy sauce

Coffee crème brûlée served with a homemade gingerbread biscuit

White chocolate, cranberry & Cointreau steamed pudding served with homemade vanilla custard

Chocolate & rose torte with a rose Chantilly cream & Turkish Delight

Lowden Cheese Board – a selection of artisan cheeses, served with crackers, chutneys, celery & apple.

*Serving every Tuesday, Wednesday, Thursday & Friday from December 4th to December 21<sup>st</sup>  
Pre-order required 1 week before reservation date*