



# Christmas Menu 2017

Nov 28<sup>th</sup> – Dec 30<sup>th</sup>



## STARTERS

Homemade Smoked Salmon Pate with Horseradish Cream and Warm Sourdough  
Twice Baked Applewood Soufflè with Beetroot, Young Chard and Rapeseed Dressing (v)  
Baked Goat's Cheese in Crumb with Toasted Walnuts and Cranberry Chutney (v)  
Confit Pork Belly, Crisp Sage, Pancetta and Chestnut Puree  
Smoked Haddock Fishcake with a Poached Egg and Hollandaise Sauce  
Butternut Squash Soup with Toasted Pumpkin Seeds (vg) and Soured Cream (v)

## MAIN COURSE

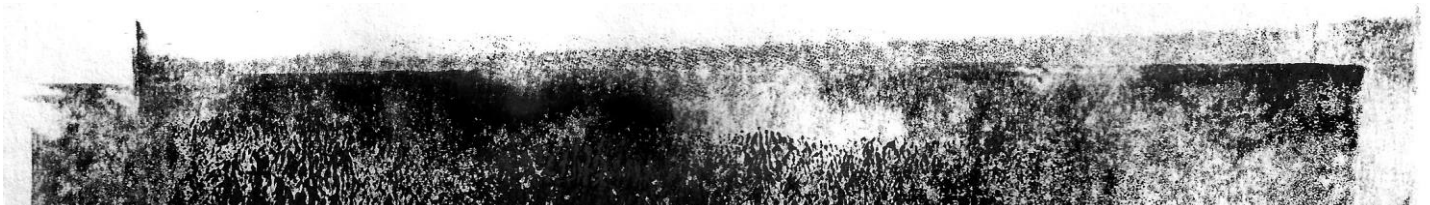
Turkey Breast with Roast Potatoes, Pigs in Blankets and Stuffing  
Duck a l'Orange – Roast Breast and Confit Leg with Dauphinoise Potatoes  
8oz Ribeye Steak Frites with Béarnaise Sauce and Tossed Leaf Salad (£3.00 Supplement)  
Roast Chunk of Cod with a Mussel, Bacon and Corn Chowder  
Wild Mushroom Arancini with Mornay Sauce and Cavolo Nero (v)  
Spiced Lentil Terrine with Cauliflower Puree and Saffron Brittle (vg)  
All the above dishes are served with seasonal vegetables

## DESSERTS

Mincemeat Frangipane Tart with Cinnamon Ice Cream  
Sticky Toffee, Date and Stem Ginger Pudding with Clotted Cream  
Dark Chocolate, Cherry and Salted Caramel Roulade  
Spiced Poached Pear with a Hazelnut (vg) and Shortbread Crumb, Champagne Syllabub  
A selection of Cheeses from the Farmer's Market

Evening Menu 2 Courses £23.50 / 3 Courses £29.50  
-10% for all lunch time bookings (11:30am – 3:00pm)

01453 758477 / [christmasatsix@gmail.com](mailto:christmasatsix@gmail.com) / [www.dinneratsix.co.uk](http://www.dinneratsix.co.uk) / Facebook  
A non-refundable £10 per person deposit will be required for groups of 8 or more  
(v) = vegetarian, (vg) = vegan, please notify us of any known allergies and dietary requirements within your party and we will endeavour to create tailored dishes to suit.





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