
Sample Christmas Party Menu

Starters

Wild mushroom and white truffle velouté

With pickled mushrooms, crème fraiche and toasted chestnuts

Pressed terrine of corn-fed chicken and guinea fowl

Spiced apricot and pistachio chutney and toasted brioche

Smoked haddock fishcakes

Free range poached egg, tartar hollandaise

Mains

Wild mushroom, spinach and chestnut wellington

With maple roasted parsnips, pan roast brussels sprouts and white truffle sauce

12 hour braised and rolled feather blade of beef bourguignon

Charred carrots, horseradish creamed potatoes, crisp pancetta

Herb and butter roasted turkey crown

Sage, onion and cranberry stuffing, pigs in blankets, seasonal vegetables, pancetta sprouts, thyme roasted potatoes

Whole roasted lemon sole

Caper, apple and horseradish salsa

All served with potatoes and seasonal vegetable's

Dessert

Mulled wine poached pear

Vanilla crème fresh, crispy flapjack

Traditional Christmas pudding

With rum sauce, brandy butter, red currants

Classic sherry trifle

Mascarpone cream, mulled red fruits and almond brittle biscuits

mince pies

£47.50

If you have any food allergies, please speak with a member of our staff. However, a dish may not contain a specific allergen, but due to the wide range of ingredients and produce we use in our kitchen we are unable to guarantee the absence of any traces of the allergen.

THE
Izaak Walton
COUNTRY HOUSE
HOTEL

The Haddon Restaurant

Surrounded by the charm England's first National Park

We, the chefs at The Izaak Walton Country House Hotel, take great pride in preparing and cooking all of our food in the kitchen, with passion and flare. Our aim is to focus on tasty seasonal menus, created and presented by sourcing from the highest quality fresh produce from the best local and British farms.

