

The Mistle Thorn Christmas Party Menu 2021

Snacks to Share:
House Guacamole & House Fried
Chips
Marinated Mixed Olives
Smoked Almonds
Sourdough Toast with Muhammara or
Black Olive Tapenade
3.95 each

Starters:

Cream of Celeriac Soup, Hazelnut Pesto & Vegetable Crisps (can be adapted for vegans,gf)

Local Game Terrine, Pickled Quince & Toasted Focaccia (can be adapted for gf)

Twice Baked Binham Blue Cheese Souffle ,Endive, Fresh Dates, Walnuts,
Maple Walnut Dressing

Smoked Haddock Croquettes with Pea and Mint Puree

Beetroot & Horseradish Cured Gravdlax, Seeded Rye Bread,
Watercress & Dill Mustard Sauce (can be adapted for gf)

Mains:

Crispy Local Duck Leg, Root Vegetable Rosti, Braised Red Cabbage,
Cranberry and Red Wine Sauce (gf)

Slow Roast Pork Belly, Sweet Potato Pave, Cavolo Nero, Smoked Almonds & Crispy Onions (gf)

Local Wood-grilled Seafood Mixed Grill with Creamy Shellfish Chowder and Wood Grilled Fennel (gf)

Seared Local Fish Fillet, Cauliflower Puree, Wilted Spinach,
Le Ferre Truffle Oil & Crispy Shoestring Fries (gf)

Mushroom and Chestnut Wellington, Porcini Gravy and Roasted Roots (vg)

Desserts:

White Wine and Winter Spice Poached Pear, Cardamom Mascarpone & Plum Jelly (gf)

Crushed Meringue, Stem Ginger Cream, Cranberries & Clementine's (gf)

Miso Caramel Pineapple Tarte Tatin, Coconut Ice Cream (Vg)

Callebaut Chocolate Mousse, Brandy Snap & Berry Compote

Hamish Johnson Finest Cheeses, Sourdough Crackers & House Apple & Chilli Chutney
(can be adapted for gf)

£26.95 2 Courses /£32.95 3 Courses

gf - Gluten Free vg- Vegan

This menu is available to pre-order only.

£10 non refundable deposit per person required

Prices include VAT at 12.5%. A discretionary 10% service will be added to the final bill

Tel: 01206 392821 www.mistlethorn.co.uk