



MISKIN MANOR

HOTEL • HEALTH • BEAUTY • WELLNESS

★★★★

DECEMBER MENU 2021

STARTERS

ROASTED BUTTERNUT SQUASH SOUP WITH SOURDOUGH (V/VG)

GRAVALAX WITH HERITAGE PICKLED BEETROOTS AND WATERCRESS

SALAD

GOATS CHEESE AND ONION MARMALADE TART, ROCKET, POMEGRANATE

DRESSING (VEGETARIAN)

SMOKED DUCK BREAST AND ORANGE SALAD

MAINS

PORCETTA, MUSTARD MASH AND CALVADOS JUS

BACON WRAPPED TURKEY BREAST, CRANBERRY STUFFING AND PIGS IN BLANKETS

LEEK, CELERIAC AND PER LAS PITHVRIER

CUTLET OR FILLET OF HAKE WITH BUTTER AND HERB SAUCE AND LEMON CRUSHED NEW POTATOES

ALL MAIN COURSES ARE SERVED WITH A SELECTION OF TRADITIONAL VEGETABLES AND ROASTED POTATOES

SHOULD YOU HAVE ANY DIETARY OR ALLERGY QUESTIONS THEN DO PLEASE ASK ONE OF THE TEAM



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DESSERTS

MULLED BERRIE PAVLOVA

DARK CHOCOLATE POT, BRANDY SNAP AND STEM GINGER CREAM

CHRISTMAS PUDDING WITH BRANDY SAUCE

CLEMENTINE TART WITH CRANBERRY SYRUP

FRESHLY BREWED COFFEE AND HOMEMADE FESTIVE PETIT FOURS - £4.95

WE HAVE A WIDE RANGE OF COGNAC, WHISKIES AND LIQUEURS, PLEASE DO ASK ONE OF THE TEAM

TWO COURSES - £25.00

THREE COURSES - £30.00

CHILDREN UNDER 10

TWO COURSES - £12.50

THREE COURSES - £15.00

THIS INCLUDES A GLASS OF WINE OR SOFT DRINK TO ACCOMPANY YOUR MEAL

PLEASE NOTE DUE TO GOVERNMENT GUIDELINES ALL WINES OFFERED WILL BE ALCOHOL FREE