Christmas MENU

STARTERS

CHICKEN LIVER & PORT PARFAIT
Spiced apple, black pudding & toasted ciabatta

GOATS CHEESE AND BEETROOT TART
Pickled beetroot, cranberry, balsamic, candied hazelnut

GLAZED PORK BELLY BITES
Burnt apple puree, parsnip, black pudding crumb

SMOKED HADDOCK & LEEK FISH CAKE
Dill aioli, lemon crispy capers

MAINS

ROAST TURKEY & HONEY BAKED HAM, COCKTAIL SAUSAGES *

SLOW ROASTED DAUBE OF BEEF *

CONFIT PORK BELLY *
* ALL ROASTS SERVED WITH STUFFING, CREAMED & ROAST POTATO, VEG & RED WINE JUS

PAN FRIED SEABASS
Parsnip puree, creamed leeks, herb potatoes caper butter sauce

BUTTERNUT SQUASH, SAGE & CHESTNUT RISOTTO
Parmesan, crispy sage, roasted hazelnuts

DESSERTS

SALTED CARAMEL BROWNIE
Honeycomb ice cream

GUINNESS STICKY TOFFEE PUDDING
Vanilla ice cream

APPLE CRUMBLE CHEESECAKE
Chantilly cream

CHOCOLATE AND ORANGE TART
Candied orange, syrup and cream

3 COURSE £34

Available Monday to Saturday 12pm – 3pm & 5pm – 8pm
Non refundable deposit of £10 per person for bookings of 6 or more
12.5% Discretionary service charge applies to bookings of 6 or more

MULHOLLAND'S
ON THE SQUARE