

Madingley  
Hall & Gardens

## Festive Lunch Set Menu

(includes a glass of fizz on arrival)

### Starter

#### Chestnut Goat Cheese Mousse

with Salt-Baked Beetroot, Micro Salad & Mulled Wine Dressing  
(MK/V)

#### Roast Parsnip Soup

dressed with English Truffle, Parsley Oil & Artichoke Crisp  
(Ve)

#### Myrtle Berry Cured Salmon

with Pickled Cucumber Salty Fingers & Fennel Dressing  
(FH)

#### Warm Smoked Duck

with Roasted Fig, Pumpkin & Chicory with Cranberry Oil  
(SP)

### Mains

#### Hand Carved Free-Range Turkey

with Pigs in Blanket, Seasonal Vegetables, Roast Potatoes & Yorkshire Pudding  
(SP/G)

#### Cavolo Nero & Cranberry Risotto

with Chestnut Vegan Cheese Crumble & Pickled Crest  
(Ve)

#### Confit Hake

with Cauliflower Cream, Pressed Aubergine, Potatoes, Burnt Cauliflower & Rocket Pesto  
(FH)

#### Feather Blade of English Beef

with Red Wine Jus, Roast Potatoes, Seasonal Vegetables & Yorkshire Pudding  
(SP/G)

### Dessert

#### Christmas Pudding

with Vanilla Bean Brandy Sauce  
(GF/DF/Ve)

#### Dark Chocolate Mousse & Cherry Trifle

with a Cinnamon Short Bread Biscuit  
(EG/MK/G)

#### Baked Lemon & Cardamon Tart

with Pickled Sloe Berries  
(G/MK/EG)

#### Warm Winter Berry Bakewell

with Vanilla Ice Cream & Maple Glaze  
(G/MK/EG)