

HOLM
HOUSE

Festive Dinner Menu

To Start

Tomato & Red Lentil Soup *V*

Served with Home-Made Bread

Chicken Liver Parfait Wrapped in Truffle & Black Pepper Butter

Served with Mini Brioche Loaf & Red Onion Marmalade

Sea Salt & Cracked Black Pepper Calamari

Served with Smoked Sweet Chili Sauce

Deep Fried Brie *V*

Served with Cranberry Compote & Garlic Crostini

Main Course

6oz Welsh Sirloin Steak

Topped with Creamy Garlic Chestnut Mushroom, Served with Cherry Vine Tomatoes & Twice Cooked Chips

Turkey Escalope Stuffed with Cranberry & Onion Stuffing

Served with Turned Roasted Potatoes, Pancetta & Sprouts Fricassee, Carrots, Parsnips & Red Wine Jus

King Prawn Linguine

Served in a Creamy Garlic & Parmesan Sauce

Butternut Squash & Chestnut Risotto *V*

Finished with Parmesan Cheese & Pea Shoots

Sorbet

Lemon Sorbet with Belvedere Vodka

Dessert

Traditional Christmas Pudding

Served with Home-Made Brandy Sauce & Redcurrants on the Vine

Baileys Cheesecake

Served with Due Chocolate Soil & White Chocolate Cream

Mocha Panna Cotta

Served with Chantilly Cream & Dark Chocolate Shavings

Mint Crème Brûlée

Served with Chocolate Chip Shortbread

4 Courses £36.95

(V) denotes Vegetarian. Vegan option available on request. Please note a 10% discretionary service charge will be added to Your bill, all of which goes to the staff. All of our food is prepared in a kitchen where nuts are present, therefore we cannot guarantee the absence of traces of nuts in any of our dishes. If you have any special dietary requirements or food intolerance please let a member of the team so we can advise accordingly. Due to all dishes being made fresh to order there may be a short wait during busy periods.