



THE HALFWAY HOUSE CHRISTMAS MENU 2019

TO START

Wild game and date terrine with spiced plum chutney, toast and salad
(gluten free)

Blue cheese, pear and pecan puff pastry with dressed leaves

Spiced crabcakes, salad and a lemon and dill mayo

Homemade soup of the day with a farmhouse roll
(vegan, gluten free)

MAIN

Roast turkey with all the trimmings

Spiced cauliflower, mushroom and chestnut wellington
(vegan, gluten free)

Fig and goats cheese tart with salad, chips and festive coleslaw

Fish pie topped with creamy dill mash and seasonal vegetables
(gluten free)

Slow roasted pork belly with a cider brandy gravy
served with bubble and squeak

Braised pheasant, sloe gin and chestnut casserole
with a farmhouse roll

DESSERT

Christmas pudding

Amaretto cheesecake

White chocolate and cranberry bread and butter pudding

Toffee apple, pear and pecan roulade (gluten free)

Chocolate orange tart (vegan)

For something different
have a cheese board and a glass of port for £6.95

2 courses £17.95
3 courses £20.95

The Christmas menu must be ordered 48 hours in advance, please advise us of any dietary requirements at the time of booking.