

# PENNY BLUE

• FOOD & LOUNGE •

**BIGGER GROUP SET MENU**  
**2 COURSES \*£27 PER GUEST**  
**3 COURSES \*£32 PER GUEST**

## NIBBLES/EXTRAS

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<b>NOCELLARA OLIVES</b> (v, ve, gf)	4
<b>GOATS' CHEESE BON BONS, TOMATO SAUCE</b> (v)	4
<b>PIGS IN BLANKETS, ORANGE &amp; MAPLE GLAZE</b>	4.50
<b>CHICKEN LIVER PATE ON BRIOCHE TOAST</b>	5

## STARTERS & SMALL PLATES

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### MUSHROOM & ROAST CHESTNUT SOUP

With cream, sherry, crispy greens and sourdough bread (v)

### PORK, PISTACHIO & BACON TERRINE

Spiced cranberry & orange compote, fried brioche

### HAGGIS BON BONS

Creamed potatoes, onion caramel, braised swede, whisky sauce

### POTATO & GOLDEN BEET POMMES ANNA

Layered potato with golden beetroot, garlic, thyme, rosemary & tomato with roast aubergine caviar & garden herb oil (v, ve, gf)

### KING PRAWNS & CHILLI AVOCADO

Brandy laced cocktail sauce, prawn cocktail salad, soft boiled egg, garlic croutons

### CREAMY GARLIC WILD MUSHROOMS

With mixed peppers, chilli and honey on toasted sourdough (v)

## MAINS

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### BOUDIN OF CHRISTMAS TURKEY

With redcurrant, sage, apricot & pork stuffing wrapped in Parma ham on sautéed brussels, fine beans, bacon & red onions. Served with roast potatoes, root vegetables, Yorkshire pudding & port jus

### BAKED LEMON HERB CRUSTED SALMON

Braised leeks, rainbow chard, tomato & basil sauce, goats' cheese bon bons, saffron potatoes

### TREACLE GLAZED HAUNCH OF VENISON

Smoked pomme puree, celeriac fondant, braised shallots, carrot & salsify, wild mushroom jus and gaufrette potatoes (gf)

### RIB EYE STEAK 10 OZ

Served with triple cooked chips or mixed salad, peppercorn sauce, grilled tomato & beer battered pickled onion rings \***Supplement £10**

### ROAST AUBERGINE TADKA DAHL

Roast aubergine, chickpea and spinach tadka dahl with tomato and coriander rice, cucumber & mint relish, onion bhajis & garlic and herb toasted flatbread (v, ve)

### LEMON CHICKEN & AVOCADO SALAD

Pomegranate, orange, spinach, chickpeas, shallot, parsley, mint & honey mustard mayonnaise dressing, triple cooked chips (gf)

### TOMATO & BURRATA SALAD

Textures of tomato, burrata & balsamic pearls served with sourdough bread & oils (v)

## DESSERTS

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### THE HALSTON GARDEN (V, VE)

Winter spiced carrot cake, vanilla butter cream, chocolate & hazelnut soil

### CREME BRULEE (V, GF)

### CHOCOLATE DELICE (V)

Layers of chocolate sponge, dark chocolate mousse & ganache

### WARM CHRISTMAS PUDDING TART

Served with ginger ice-cream

### LOCAL CHEESE & BISCUITS (V) \***Supplement £3**

**(V) VEGETARIAN (GF) GLUTEN FREE (VE) VEGAN**  
OUR KITCHENS HANDLE ALL OF THE MAIN ALLERGENS  
PLEASE ADVISE OUR TEAM OF ANY FOOD ALLERGIES

Revised

# PENNY BLUE

• FOOD & LOUNGE •

2 COURSES \*£27 PER GUEST

3 COURSES \*£33 PER GUEST

BIGGER GROUP SET MENU

OVER 14 GUESTS PLEASE PRE ORDER 48 HOURS PRIOR

NAME	STARTER	MAIN	DESSERT

PLEASE LET US KNOW ANY DIETARIES OR ALLERGIES

EXTRAS

NIBBLES:

DRINKS FOR THE TABLE:

CARD DETAILS WILL BE NEEDED TO GUARANTEE THE BOOKING