



# KLOSTERHAUS CHRISTMAS DAY MENU

**£85 PER PERSON**

*3 courses, coffee and mini Stollen*

## STARTERS

### **Hand Chopped Beef Tartar**

*Confit rare breed egg yolk, Granny smith, truffle emulsion, sourdough*

### **Sloe Gin & Orange Cured Salmon**

*Pickled kohlrabi & charred orange salad, lemon & fennel cream*

### **Beetroot Carpaccio (vg)**

*Sweet & sour beets, cream cheese, semi dried grapes,  
watercress, mustard vinaigrette*

### **Burrata (v)**

*Roasted butternut, toasted hazelnuts,  
pomegranate, basil pesto, winter leaves*

## MAINS

### **Roasted Free Range Bronze Turkey Stuffing**

*Pigs in blankets, roast potatoes, root vegetables,  
lingonberry compote*

### **28 Day Dry Aged Grass-Fed Beef Fillet**

*Celeriac potato mousseline, winter vegetables,  
truffled madeira sauce*

### **Grilled Halibut**

*Garlic and shallot spinach, caper and golden raisin butter sauce*

### **Wild mushroom, Spinach & Chestnut Wellington (vg)**

*Lovage pesto, dressed winter leaves*

### **Schupfnudeln & Wild Mushroom (v)**

*Hand rolled potato noodles, young vegetables,  
celeriac purée, butter sauce, fresh winter truffles*

## DESSERTS

### **Vanilla Crème Brûlée Tart**

*Cinnamon crèmeux, bourbon caramel, pecan crunch*

### **Layered Chocolate Slice**

*Honeycomb crumb, brandy & brown butter ice cream*

### **Black Forest Trifle (vg)**

### **Farmhouse Cheeses**

*Selection of pasteurized and unpasteurized cheeses, quince jelly*