



Shimmer into  
*Christmas*

By Mountain View

# Glitz & Glamour Menu

## *starter*

Confit<sup>+</sup> of Skeaghanore duck leg, smoked cauliflower puree, candied yuzu, liquorice and orange marmalade.

Pressed rustic style terrine of free-range chicken and ham hock, apricots, pistachio, orchard plum and apple compote, warm brioche.

House cured Atlantic salmon, crab textures, velvet cloud yoghurt, lemon dressing, pickled garden beets.

Miso roasted celeriac and asparagus soup with high banks apple drizzle, selection of house baked breads.

## *main*<sup>+</sup>

Costello's ale braised Angus beef short rib, triple peppercorn dust, celeriac potato gratin, purple broccoli, cabernet.

Pan roasted seabass, watercress mash, string beans, pickled chantenay carrots, saffron & tarragon cream.

The Greenhouse festive turkey & ham, traditional trimmings, port wine reduction, macerated cranberries.

Wild foraged mushroom wellington, roasted cinnamon squash, beetroot fondue, vegetable jus.

## *dessert*<sup>+</sup>

Bespoke festive christmas pudding with Jameson custard and cinnamon ice cream.

Mountain View Chef's christmas miniature dessert trio.

Rich valrhona chocolate terrine, grand marnier & orange confit, honeycomb.

Walled garden tarte tatin, salted caramel, hazelnut crunch, bourbon anglaise.