



# CHRISTMAS *in July*

## MENU

### AMUSE BOUCHE

*Rice crackling, morrel risotto, hazelnut and truffle*

### STARTER

*Beef bourguignon Soup*

*Beef shin braised in a hearty red wine broth*

*Crisp pancetta, potato croutons, smoked onion emulsion*

*Or*

*Cauliflower and cashew nut soup*

*Roast cauliflower, gruyere crostini, sage oil, mushroom*

### PALATE CLEANSER

*Pomegranate sorbet*

*Gold leaf, basil and, crisp berries*

### MAIN COURSE

*Glazed beef fillet*

*Truffle butternut puree, fondant potato, pickled wild mushrooms, baby vegetables, spiced cherry jus*

*Or*

*Slow braised pork belly*

*Pea & garlic puree, beetroot fondants, baby vegetables, apple coulis, crackling, rosemary jus*

*Or*

*Dukkha spice roast squash (V+)*

*Caramelised butternut and pumpkin, coconut lemon yoghurt, toasted pine nuts, coriander*

### DESSERT

*Malva pudding trifle*

*Amarula anglaise, cherry, white chocolate, pistachio*



FAIRLAWNS  
BOUTIQUE HOTEL & SPA