

Christmas

AT TAYPARK HOUSE

Three Courses £30

TO START

Pumpkin Soup (v)

With apple, pomegranate seeds, toasted coconut and almonds, salted caramelised cashews, pumpkin seeds, and feta cheese.

Goats Cheese Mousse (v)

With mixed leaf salad, pecan nuts, figs and cauliflower with a forest fruits dressing.

Honey Pineapple Salad with Crab Meat and Prawns

Served with toasted almonds, apple, tomato, orange, olives and pickled courgette.

Confit Pork Belly

With parsnip purée, pickled shallot, toasted ginger bread and an Oporto wine jus.

Tasting of Salmon

With cider foam, baby fennel salad, lamb's lettuce and salmon roe.

Intermediate

Rhubarb and gin & tonic sorbets.

MAINS

Pan Fried Mandarin Duck Breast

With turkey bonbon, sweet potato purée, fondant potatoes, brussel sprouts, savoy cabbage and Grand Marnier jus.

Slow Cooked Rolled Pork

With carrot purée, fondant potatoes, parsnips, red cabbage and winter fruits sauce.

Monkfish & Seafood Casserole

Langoustine, king prawns, clams and mussels.

Wild Hake

With dauphinoise potatoes, roasted red pepper purée, samphire & Champagne sauce.

Roasted Red Pepper with Ratatouille (v)

With chickpeas & halloumi.

DESSERT

Banana & Ginger Pudding

Toffee sauce and vanilla ice cream.

Trio of Chocolate Mousse

Black cherry compote and mulled wine sorbet.

Traditional Christmas Pudding

With brandy custard.

Christmas Cheese Board

Three cheeses supp. £8, five cheeses supp. £10.

Festive Petit Fours



£10 per person deposit required at time of booking.
For reservations contact info@tayparkhouse.co.uk or 01382 643777.