# CHRISTMAS MENU | DINNER

## STARTERS | PLEASE CHOOSE ONE

**SALMON À L'ORANGE**
Cured salmon fillet with blood orange consommé, shaved fennel, dill cream and Amarettini granola

**WINTER LEAVES**
Marinated winter leaves with pear and ginger dressing, chicory, pickled beetroot and smoked cashew nuts

**DUCK**
Duck liver parfait in cherry jelly, Waldorf salad and spiced brioche

## INTERMEDIATE COURSE

4-COURSE MENU WITH CHESTNUT // 5-COURSE MENU WITH CHESTNUT AND OXTAIL

**CHESTNUT**
Chestnut velouté with lingonberry sponge cake

**OXTAIL**
Crispy fried oxtail with truffle jus and cauliflower cream

## MAIN COURSES | PLEASE CHOOSE ONE

**PUMPKIN**
Pumpkin and cheese dumpling with coconut and curry nage, Chinese cabbage, almonds and shiitake mushrooms

**COD**
Poached cod fillet, purple mustard foam, crispy potato brunoise and pointed cabbage and pear risotto

**VENISON**
Loin of venison, cooked pink, with anise and cocoa jus, glazed yellow carrot and sweet potato

**CHRISTMAS GOOSE**
Goose breast and leg, rich roasting jus, caramelised red cabbage, baked apple with chestnuts and buttery potato dumplings

## DESSERT | PLEASE CHOOSE ONE

**CHOCOLATE & APPLE**
Chocolate slice with speculoos crunch, baked apple compote and gingerbread ice cream

**ALMOND & SEA BUCKTHORN**
Three interpretations of Christmas almond with sea buckthorn punch ice cream and pickled kumquat

CHOICE OF 4 COURSES (€96) OR 5 COURSES (€118)

BRAUEREIGASTHOF
HOTEL AYING
★★★★S