

## Festive Feasts 2020 – 3 courses for £30

Available 5:00 to 8:00pm, Fridays & Saturdays in December

4<sup>th</sup> & 5<sup>th</sup>, 11<sup>th</sup> & 12<sup>th</sup>, 18<sup>th</sup> & 19<sup>th</sup> December 2020

### SANTA'S LITTLE HELPERS

<b>C E L E R I A C</b> Celeriac velouté, pancetta, apple crisps	<b>P O T T E D P O R K</b> Pork shoulder, herb crostini, shallot chutney, "The House" pickles
<b>P L A I C E</b> Plaice goujons, pea pesto, potato salad, pickled lemon, pea shoots	<b>H A L L O U M I</b> Halloumi and sweet potato parcel, salted lemon aioli, radish salad

### A PARTRIDGE IN A PEAR TREE

<b>C H I C K E N</b> Butter poached chicken breast, sweet potato fondant, pancetta, chicken cream
<b>P O R K</b> Gremolata crusted pork loin, stuffing croquette, lemon and butter bean puree, cider jus, crackling
<b>C O D</b> Cod, olive oil and dill crushed potatoes, poached spring onion, café de paris hollandaise
<b>S Q U A S H</b> Butternut squash tart tatin, squash seed granola, parmesan and walnut brussel sprouts, new potatoes  All served with a sharing bowl of seasonal vegetables with honey & mustard butter

### BRING US SOME FIGGY PUDDING

<b>S T I C K Y T O F F E E P U D D I N G</b> Bourbon sticky toffee pudding, honey ice cream, cinder toffee	<b>C H O C O L A T E</b> Dark chocolate profiteroles, black cherry, tuile
<b>P L U M</b> Plum Bakewell, marzipan ice cream, plum granita	<b>C H E E S E</b> Selection of Appleby Creamery cheeses, "mince pie" chutney, Christmas cake, apple, frozen grapes

**Call 017683 61578 to book – limited availability!**