

# Bottomless prosecco festive menu

2nd – 23rd December 2017

2 course 37.5

3 course 42.5

## To start

Ham hock terrine, crispy quail egg, apple gel, green mustard

Curried cauliflower soup, onion bhaji

Vodka, cranberry cured sea trout, lemon emulsion, croutes

Whipped goats cheese, salt baked beetroot, roast chestnuts

## Main course

Butter roast turkey, sprout purée, stuffing, honey glazed parsnips, goose fat potatoes, cranberry

Slow braised pork belly, apple, smoked potato mash, crackling

Confit butternut squash, blue cheese, charred chicory

Pan seared hake, bouillabaisse, cockles, mussels

Roast duck, potato rosti, heritage carrots, salsa verde, almonds

## Dessert

Vanilla creamed cheese, biscuit crumb, mandarin sorbet

Chocolate brownie, chocolate gel, honeycomb, salted hazelnut ice cream

Homemade Christmas pudding, brandy ice cream, vanilla sauce

2 cheeses, chutney, homemade crackers

*Terms & Conditions: offer is valid on Saturday only, between 12 – 3pm. Please note that your bottomless prosecco will be available for 3 hours (only between 12pm to 3pm). Times cannot be extended. A-la-carte menu is available on request whilst having minimum of two courses and 15 supplement for unlimited Prosecco is added*

*All our dishes are prepared in our kitchen where nuts, gluten and other allergens are present. Due to the risk of cross contamination we cannot guarantee that any food is free from allergens*