

# the | new london

## Festive Menu

28<sup>th</sup> November – 23<sup>rd</sup> December

3 course 29.9

### First course

Parsnip, chestnut soup, cranberry powder, homemade bread

Pressed confit duck leg, spiced orange, pistachio crumb

Smoked mackerel, treacle yoghurt, cucumber, toasted hazelnuts

Truffle polenta cake, wild mushrooms, salsa verde

Chicken liver parfait, pickled shallots, croutons

### Main course

Turkey, stuffing Ballantine, sautéed sprouts pancetta, fondant potato, cranberry

Smoked beetroot risotto, blue cheese crumb, dill

Beef fillet, rosemary salt fat chips, maple bacon butter, jus (8 supplement)

Confit pork belly, burnt pear purée, mustard mash, red wine jus

Herb crusted cod, citrus purée, baked new potato, crispy pickle

All main courses served with side dishes of roasted winter vegetables

### Dessert

Christmas pudding, Cognac ice cream

Caramel iced parfait, hot apple jam, cinnamon popcorn

Whipped chocolate crèmeux, yoghurt ice cream, cranberry granola

Hot ginger cake, gooseberry and ginger beer sorbet

2 cheeses, homemade crackers, chutney

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