PUNCHBOWL

CHRISTMAS FAYRE MENU

2 COURSES £30 / 3 COURSES £35

STARTERS

Roast Tomato and Red Pepper Soup - Chilli creme fraiche (v, gfo)

Beetroot Cured Scottish Salmon - Orange, pickled radish, dill (gfo)

Duck Liver Parfait - Cranberry gel, pistachio, toasted brioche (gfo)

Saffron & Pea Arancini - Filled with mozzarella, pepper and basil dip (v)

Scallops - Chorizo, pear, watercress, chilli oil

MAINS

Roast Turkey - Duck fat potatoes, pigs in blankets, apricot and chestnut stuffing

Blade of Beef - Parsnip mash, onion jus, carrot crisp (gfo)

Roast Cod - Rosti potato, almond gremolata butter (gfo)

Beetroot & Nut Roast Butternut Squash Wellington - Mash potatoes, carrots, parsnips, gravy (v)

Add Stuffing - 3.5, Pigs in Blankets - 5, Mashed Potato - (v, gfo) **5,**
Creamed Cabbage and Bacon (gfo) **- 6, Yorkshire Pudding** - (v) **1.5**

DESSERT

Christmas Pudding - Brandy cream, clementine compote

A selection of Neals Yard Cheeses - Grapes, crackers, apple brandy chutney (v, gfo)

White Chocolate Cheesecake - Mint chocolate ice cream, chocolate crumb (v)

Glazed Lemon Tart - Blackberry gel, blackcurrant sorbet (v)

Vanilla Panna Cotta - Honey tuile (gfo)

(v) vegetarian | (vg) vegan | (gfo) gluten free option available | Please ask the team for further allergen information.
We cater for all dietary requirements, for specific dietary, allergy or nutritional information please contact the restaurant as there might be slight ingredient changes due to seasonality and availability.
A discretionary 10% service charge will be added to tables, all of which is shared equally between the team.