

# CHRISTMAS FAYRE MENU

## STARTERS

### Confit Chicken Thigh

*Hazelnut Dressing, Chicken Butter, Toasted Brioche, Pickled Mushrooms*

### Salted Cod Arancini **GF**

*Dill Mayonnaise, Jalapeno Relish*

### Celeriac Velouté **VE**

*Chestnut Dressing, Warm Focaccia*

### Pork Pithivier

*Burnt Apple Purée, Prune & Trotter Sauce*

### Baron Bigot Rarebit **VE**

*Sourdough Muffin, Fresh Truffle*

### Fish Soup **GF**

*Garlic Croutes, Harissa rouille, Gruyère Cheese*

## MAINS

### Turkey Ballotine **GF**

*Sage & Onion Stuffing, Pigs in Blankets, Chicken & Tarragon Sauce, Red Currant Jelly*

### Potato & Thyme Pie **V**

*Pomme Purée, Honey Parsnip, Truffle Sauce, Red Currant Jelly*

### Chestnut Mushroom & Parmesan Risotto **V**

*Crispy Sage*

### Smoked Haddock Fishcake **GF**

*Warm Tartare Sauce*

### Short Rib Bourguignon

*Wild Mushrooms, Baby Onions, Pomme Purée*

### Roasted Hake

*Dashi Sauce, Crispy Bacon, Braised Peas*

## SIDES

### Creamed Sprouts & Bacon Cream

### Duck Fat Roast Potatoes

*Rosemary Salt*

### Honey Roasted Parsnips & Heritage Carrots

### Truffle Cheese Fries

*Parmesan & Crispy Onions*

### Pomme Purée

*Truffle Butter*

### Cheddar & Ale Stovies

## DESSERTS

### Black Sheep Fig Cake

*Fig leaf, Custard, Granola*

### Caramelised Rice Pudding **GF**

*Winter Berry Jam, Florentine Snap*

### Tiramisu

*70% Cocoa*

### Panettone Pudding

*Spiced Custard, Vanilla Ice Cream*

### Black Sheep Christmas Pudding

*Brandy Sauce*

Please mention any allergies to a member of staff before ordering.

**GF** Gluten Free  
**V** Vegetarian  
**VE** Vegan