



THE HOUSE MARTIN *CHRISTMAS PARTY*

2 COURSE £27.50

3 COURSE £32.50

STARTERS

Roasted carrot and squash soup (ve|gfo)
homemade bread | seasonal butter

Home cured glazed ham (gfo)
piccalilli | black pudding crumb | thyme cracker

Smoked mackerel pate (gfo)
pickled kohlrabi | celery & apple remoulade | sourdough | Jerusalem artichoke puree

Chestnut parfait (gfo)
caramelised figs | pickled mushrooms | walnuts | dressed leaves

MAIN'S

Traditional roast turkey (gfo)
stuffing | gravy | yorkshire pudding | cranberry sauce | all the trimmings

Braised featherblade of beef (gf)
smoked mashed potato | roasted winter vegetables | chestnut & blackberry jus

Cured poached cod (gf)
grilled Jerusalem artichokes | shellfish bisque | kale

Braised leeks (gf|ve)
leek vermouth velouté | baby onions | pickled sea herbs | wild mushrooms

DESSERT'S

Traditional Christmas pudding (gfo|ve option)
brandy custard | redcurrants

Dark chocolate mousse (gf|ve)
beetroot sorbet | candied beetroot | honeycomb

Eton mess (gf)
nettle meringue | nougat | winter berries

Selection of local cheeses (£5 supplement) (gfo)
crackers | bread | accompaniments

