

Pigs ear £35 menu 2017

Starters

Roast chestnut soup with croutons.

Ragstone goats cheese terrine with russet apples and celery salad with golden raisin dressing.

Salad of smoked goosnargh duck breast with celeriac remoulade and blood orange.

Crab cakes, lime, aioli

Mains

Traditional free range roast turkey with sage and onion stuffing, pigglets in blankets, roast potatoes, Brussel sprouts with chestnuts, cranberry sauce

Slow roasted Hereford beef featherblade with duaphinious potatoes and buttered chattenay carrots with braising juices.

Pan-fried Scottish salmon fillet with timbale of artichoke and potatoes with fish cream.

Fig and stilton tart, potato rosti and creamed savoy cabbage.

Desserts

Valrhona chocolate mousse, caramel honeycomb, raspberry sorbet

Hot Treacle tart with vanilla cream and berry's.

Artisan selection of British cheeses

Traditional Christmas pudding with brandy cream