

CARNIVAL CHRISTMAS MENU 2019

STARTERS

BLACK PUDDING CROQUETTES

Pickled Apple, Celeriac Remoulade, Grated Horseradish

CHESTNUT AND PARSNIP SOUP

Parsnip Crisp, Curry Oil, Vanilla Powder (DF GF V)

TORCHED MACKEREL

Beetroot Carpaccio Horseradish, Borage, Crispy Capers (GF DF (upon request))

SHAVED FENNEL SALAD

with Orange, Almond, Watercress and Wholegrain Mustard (GF DF V VE)

MAINS

ROAST BRONZE TURKEY CROWN

Traditional Trimmings (GF (upon request))

COD FILLET

Chicken Wing, Swiss Chard, Wild Mushroom, Chicken Juices (GF)

ROLLED PORK BELLY

Parsnip, Pear, Creamed Polenta, Cider Jus, Candied Walnuts (GF)

MUSHROOM, SPINACH AND BLUE CHEESE PITHIVIER

with Carrots (V)

DESSERTS

ORANGE AND POLENTA CAKE

Candied Orange, Vanilla Ice Cream (GF V)

CUSTARD TART

Nutmeg, Cherries, Cherry Sorbet (V)

DARK CHOCOLATE DELICE

Mango, Popping Candy

CHEESE SELECTION

Walnut Bread, Crackers, Grapes, Chutney