

# Christmas Fayre Menu

2 courses £27.00 | 3 courses £34.00

Menu available 24th November - 24th December 2023

**Curried parsnip soup**, coriander yoghurt and curry oil (v) (vgo) (gfo)

**Chicken liver parfait**, apple and brandy chutney and baked artisan ciabatta (gfo)

**Panko-coated smoked haddock fishcake**, spring onion, saffron, crispy onions and sauce rouille

**Classic confit of Gressingham duck leg à l'orange**, roasted garlic, French beans, pancetta and buttered shallots (gfo)

**Slow-cooked pork cheek**, salsify ribbons, roasted chestnuts, crispy bacon and gin-infused apple (gfo)

**Ruby beetroot carpaccio**, blue cheese, almond granola, baby herbs and truffled honey (v) (gfo)



**Roasted breast of turkey**, bacon-wrapped chipolata, herb and pork stuffing, duck fat roasted potatoes, creamed potatoes, roasted root vegetables, buttered sprouts and rich turkey gravy (gfo)

**Puy lentil, red wine, rosemary and winter vegetable cottage pie**, truffled cauliflower gratin and rich vegan gravy (v) (vgo) (gfo)

**Braised blade of beef**, creamed potatoes, roasted carrots, pickled wild mushrooms, crispy bacon and chasseur sauce (gfo)

**Slow-cooked lamb shank**, boulangère potato, honey-glazed vegetables, crispy kale and minted gravy (gfo)

**Oven-baked cod supreme**, caper and herb crumb, lemon and parsley crushed potatoes, braised chicory and bisque sauce (gfo)

**Nut roast**, roasted potatoes, maple syrup-glazed root vegetables, roasted sprouts, cranberry relish, and vegan gravy (vg)



**Traditional Christmas pudding**, spiced clementine compote and brandy sauce (gfo)

**Sticky toffee pudding**, caramel sauce, honeycomb, vanilla ice cream (gfo)

**Valrhona chocolate and Bailey's cheesecake** with white chocolate chunk ice cream

**Manuka honey-infused crème brûlée**, spiced apple and rum compote and vanilla sable (gfo)

**Malt chocolate brownie**, forest fruits and clotted cream ice cream (gfo)

## **Chef's selection of British cheeses**

Perl Las 'Blue Pearl', Collier's Welsh cheddar and Pearl Wen Organic Cenarth brie served with truffle honey, quince and Peter's Yard crackers (gfo)

*(supplement charge of £4.95 applicable)*



Coffee and mini mince pie – £3.50

(v) Vegetarian (vg) Vegan (vgo) Vegan option available (gfo) Gluten-free option available.  
All of our food is freshly prepared in a kitchen where nuts, gluten and other allergens are present.  
Please let us know if you have a special dietary requirement and we will endeavour to cater to your needs.



The Fishpool Inn