

# Christmas

## STARTERS

### **Confit duck leg and chicken leg terrine**

Beetroot gel, red onion marmalade, micro herb salad, green oil.

### **Sweet potato and butternut squash soup (V)**

Toasted pumpkin seeds, croutons, paprika oil.

### **Smoked salmon**

Crème fraîche dressing, lemon gel, dark rye bread.

## MAINS

### **Roasted English turkey breast**

Stuffing, pigs in blankets, roasted seasonal vegetables, red wine jus.

### **Slow cooked beef shin**

Saffron mash potato, baby carrot, roasted shallot, Périgord sauce.

### **Pan fried cod**

Crushed new potato, tomato tapenade, asparagus, capers, butter sauce.

### **Cauliflower steak (V)**

Creamy sweet potato puree, chimichurri sauce, micro herb salad.

## DESSERTS

### **Christmas pudding**

Brandy sauce, clotted cream ice cream.

### **Apple crumble tart**

Cinnamon apple, sultanas, custard.

### **Vanilla panna cotta**

## Tea & coffee

Mince pie.

3 course £39.95, 2 course £32.95 per person. Call to book 01825 627878. For groups of 10 or more guests.  
£10 per person deposit required at the time of booking, full payment and menu choices two weeks before.

# The Pittdown Man

Please advise us of any allergies or dietary requirements at the time of booking.  
Vegan menu available upon request.