The TARDEBIGGE

Festive Menu

Starters

Chicken Liver Parfait, Blackberry preserve, sourdough crisp (gfa)

Smoked Duck Breast, Beetroot, horseradish cream, walnut crumb, micro cress (£2 supplement)

Atlantic Prawn Cocktail, Baby gem lettuce, Marie Rose sauce, brown bread, Netherend Farm Butter (gfa)

Roasted Parsnip & Chestnut Velouté, Truffle oil, crisp sage, seeded sourdough (vg) (gfa)

Mains

Blade of Beef, Dauphinoise potatoes, caramelised shallot, sautéed wild mushrooms, roasted heritage carrots (gf)

Pan-Seared Sea Bass, Saffron & mussel velouté, samphire, roasted fennel, fondant potato (gf)

Crown of Local Turkey, Sage and shallot stuffing, pigs in blankets, roast potatoes, Brussels sprouts, carrot puree, turkey & port jus (gf)

Wild Mushroom & Truffle Risotto, Crisp vegan parmesan, truffle oil (vg) (gf)

Desserts

Traditional Christmas Pudding, Brandy, redcurrant & custard (gfa) (vga)

Clementine Posset, Scottish shortbread, mulled berry compote (gfa)

Sticky Toffee Pudding, Toffee sauce, clotted cream ice cream, candied pecans (gf) (v) (vga)

Festive Cheeseboard, Mature Cheddar, soft goat's cheese, Stilton, onion chutney, celery, grapes & crackers (£2 supplement)

Luxury Ice Cream Selection (v) (gf) (vga)

ALLERGEN KEY:

(GF) Gluten Free, (GFA) Gluten Free Available, (V) Vegetarian, (VA) Vegetarian Available, (VG) Vegan, (VGA) Vegan Available. We cannot guarantee that our products do not contain traces of nuts and/or seeds. Our menu descriptions do not include all ingredients. All weights are approximate uncooked weights. Whilst every effort is made to identify and remove shell, please note that some fragments may remain. All fish dishes may contain bones. If you have a food allergy please let us know before ordering.

GOOD HOST GROUP

ESTD 2019