



THE LEGEND OF SAUCY MARY

CHRISTMAS MENU

2 course = £39.95 | 3 courses = £44.95

Amuse Bouche

Pickled Pear, Walnut & Blue Cheese Bruschetta (V) (GFO)



Braised Venison Bon Bon with homemade Wholegrain Mustard Mayo



Avocado & Watermelon Tartare (VG) (GF)

Starters

Roasted Parsnip soup with Pear crisps (VG) (GFO)



Braised Featherblade of Beef Medallion, Red Wine jus,
burnt Cauliflower Puree & crispy Leeks (GF)



Seared Scallops, with Apple Carpaccio, Black Pudding Fritter
& a crispy Hen Egg

Palate Cleanser

Champagne Sorbet or Beetroot Gazpacho Crush



Mains

Traditional Turkey Dinner

Onion, Cranberry & Herb Stuffed Turkey Breast, Pigs in Blankets including all the Trimmings

Fillet of Beef Wellington

Mushroom Duxelle, Prosciutto Ham, Spinach & Puff Pastry, served with traditional Duck Fat Roasted Potatoes, Red Wine Jus, & Seasonal Greens,

Homemade Pappardelle

with a Sage & Confit Garlic Butter, Vichy Heritage Carrots & Lemon Crumb (V)

Poached Dover sole

with Beurre Noisette, Brown Shrimp, Crushed New Potatoes, & Samphire grass (GF)

Vegan Wellington

with Whiskey-Mushroom Duxelle
Roasted Chestnuts, Butternut Squash, Puy Lentils, Porcini Mushroom wrapped in a Puff Pastry (VG)



Desserts

Crème Brûlée

with Lemon & Rosemary Shortbread

Chocolate Fondant

with Baileys Ganache & Vanilla Ice Cream

Cranachan Baked Alaska

Raspberry Parfait, Cranachan & Italian Meringue

Vegan Dark Chocolate Cheesecake

with a Winter Berry Compote

V = Vegetarian | VG = Vegan | GF = Gluten-Free | GFO = Gluten Free Option