

THE CAPTAIN COOK

Christmas Menu

S T A R T E R S

Home cured & Smoked Salmon, Beetroot, Fresh Horseradish, Pumpernickel Bread

Chicken Liver Parfait, Brioche, Grape Chutney

Baked Goats Cheese, Caramelised Fig, Walnuts, Croutons & Leaves (V)

Parsnip and Kohlrabi Arancini, Lovage Salsa Verde (Vg)

Spiced Butternut Squash Soup, Cashew Cream, Flaked Almonds (Vg)

M A I N S

Roast Truffled Cauliflower, Jerusalem Artichoke Puree, Vegetable Gratin, Roast Baby Onions (Vg)

Wild Mushroom Pithivier, Sautéed Winter Greens (V)

Sticky Beef, Creamy Mash, Malted carrot, Watercress & Fresh Horseradish

Panfried Salmon Fillet, Herby New Potatoes, Green Beans, Lemon Butter Sauce

Pancetta wrapped Ballotine of Turkey, Stuffed with Pork & Sage, Fondant Potato, Sautéed Sprouts & Chestnuts, Rich Chicken Gravy

D E S S E R T S

Mulled Poached Pear, Mulled Red Wine Syrup, Granola, Vanilla Ice Cream (Vg)

Christmas Spiced Creme Brûlée, Boozy Prunes

Rich Chocolate Terrine with Amaretto Cherries

Cheese Board, Crackers, Grapes and Chutney (£3 Supplement)

Christmas Pudding, Brandy Cream

2 Courses £24

3 Courses £29

Please inform us of any dietary requirements
(V) Vegetarian (Vg) Vegan