

THE JOLLY POACHER

Christmas

Hedgerow Rose ~ sloe gin, rose & prosecco 9.95

Kir Imperial ~ chambord & champagne 11.95



Thai spiced crab fritters, chilli salt squid, nam jim dressing

Proscuttio, confit chicken & goose terrine, Pedro Ximenez reduction

Filo, blue cheese, beetroot & walnut endive salad, pomegranate molasses

Garam spiced lobster roll, cauliflower dahl (£3.50 supplement)



Lemoncello sorbet refresher (£4.00 optional)



Pan fried fillet of beef, fondant potato, spinach, wild mushrooms

Madeira jus (£6.50 supplement)

Fennel cured pork belly, Morcilla mashed potatoes, black cabbage

Chorizo & Piquillo peppers

Grilled fillet of sea bream, king prawn & mango salsa

potato gallette, bisque dressing

Portobello mushroom & chestnut roast, curly kale, Roseval potatoes, caramelised

chicory, puy lentils & salsa verde



Christmas pudding, brandy sauce

Crema Catalana, pistachio crisp

Warm chocolate tart, orange blossom honeycomb, creme fraiche

European seasonal Cheese Plate, grapes & water biscuits

3 courses £35

