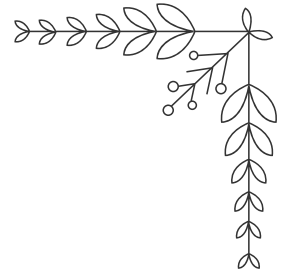


P
1987



WINTER MENU

2nd of December – 23rd of December

including: Sunday 7th | Sunday 21st | Monday 22nd | Food Served 12– 3pm

2 COURSE £36 | 3 COURSE £40

STARTER

Home Cured Gin & Juniper Gravadlax
Horseradish Crème Fraîche

Harissa Spiced Lamb Kofta's
Roasted Red Peppers, Yoghurt & Mint Dip - **Sup £4**

Deep Fried Salt 'n' Pepper Squid &
Butterfly Prawns
Sweet Chilli Dip

Button Mushroom & Bacon Gratin
Creamy Garlic, White Wine Sauce, Cheddar Cheese Glaze –
V/VE if Required

Lentil, Carrot & Coriander Soup
Sliced Salt & Pepper Bread – V/VE

Potted Duck, Orange & Cointreau Pâté
Spiced Mango Chutney & Toast

Herb Bread Crumbed Brie
Ruby Port & Cranberry Compote - V

MAINS

All Mains are Served with Roasted Carrots, Parsnips & Sprouts

Paupiette of Festive Turkey
Cranberry, Sage & Onion Stuffing,
Pigs in Blankets, Roast Potatoes

Roasted Rump of Lamb
Served Medium Rare
Herb Mash, Roasted Parsnips, Red Currant Jus

28 Day Aged 7oz Fillet of Beef Rossini
Mushroom Duxelle Crouton, Black Truffle, Madeira Jus,
Chunky Chips - **Sup £12**

Grilled Fillet of Haddock & King Prawns
Herb Crushed Mids, Chive Cream White Wine Sauce

Chicken & Bacon Stroganoff Cobbler
Seasoned Chunky Chips

Treacle Cured 10oz Pork Shoulder
Champ Mash, Baby Apples, Creamy Calvados Sauce

Charred Butternut Squash & Broccoli
Filled with Sundried Tomato & Spinach, Sautéed Potatoes,
Tomato & Basil Sauce - V/VE

DESSERT

Individual Christmas Pudding
Laced With Harveys Ale
Brandy Sauce & Mince Pie Ice Cream - V/VE Option

Bailey's Crème Brûlée
Langues de Chat Biscuit

Steamed Orange & Ginger Sponge
Vanilla Custard

Parsonage Winter Berry Pavlova
Homemade Meringue
Sweetened Whipped Cream, Fresh Fruit, Coulis

English Cheese Selection
Brie - Mature Cheddar - Blue
Celery, Walnuts, Spiced Mango Chutney - **Sup £8**

ADDITIONS

Side of Roasted Winter Vegetables - 6
Sprouts, Carrots & Parsnips

Jug of Sauce - 3

£10 Per Person Non-Refundable deposit required for groups of 5 or more persons.
to secure Booking. Completed Booking form required to confirm table.

Your table will only be held for 15 minutes after your booking time

Parsonage Terms & Conditions apply at all times.

10% Discretionary service charge will be added to all accounts.

Not all ingredients are listed, please bring to our attention any food allergens, all dishes may vary on the day, V-(Vegetarian), VE-(Vegan)

