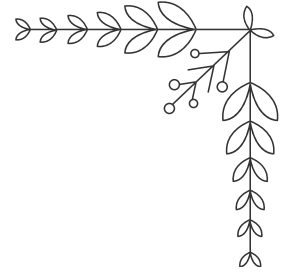


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26th of November - 21st of December



WINTER MENU

Lunch/Dinner, Tuesday-Thursday: 2 COURSE £30 | 3 COURSE £35

Lunch/Dinner, Friday-Saturday: 2 COURSE £35 | 3 COURSE £40

STARTERS

Home Cured Blackberry Gravadlax
Horseradish Crème Fraîche

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

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

Parsonage Crab & King Prawn Cakes
Infused with Chilli & Ginger, Mango Salsa - **Sup £4**

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 Button Sprouts, Carrots & Broccoli

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**

Seared Fillet of Seabass
Herb Crushed Mids, Tiger Tail Prawns & Lobster Bisque

Duck, Venison Sausage & Apricot Pie
Short Crust Pastry Top, Chunky Chips

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

Portobello Mushroom
Cherry Tomatoes, Stilton, Broccoli Florets, Chilli Lime
Coconut Sauce - V/VE if Required

ADDITIONS

Side of Winter Vegetables - 5
Button Sprouts, Carrots & Broccoli

Jug of Sauce - 2.50

DESSERTS

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

Bailey's Crème Brûlée
Langues de Chat Biscuit

Dark Chocolate, Walnut & Almond Torte
Vanilla Ice Cream, Raspberry Coulis

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**

**£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)

