



The Parsonage

WINTER MENU

Tuesday 1st December – Wednesday 23rd December | Lunch & Dinner

Including: Monday 21st December Lunch Only 12–3pm

2 COURSE £36 | 3 COURSE £40

STARTER

Home Cured Gin & Juniper Gravadlax
Horseradish Crème Fraîche

Smoked Duck Breast
Mango Salad, Tomato & Cranberry Salsa- **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 & Romanesco Broccoli

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

Roasted Rump of Lamb
Served Medium Rare
Leeks, Sliced Potatoes, Wild Mushroom, Redcurrant Jus

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

Seared Fillet of Salmon
Scallops, Tiger Tail Prawns, Crushed Mids, Rich Cream Sauce

Chicken & Bacon Stroganoff Cobbler
Seasoned Chunky Chips

Apple & Sage Cured 10oz Pork Shoulder
Garlic Sweet Potatoes, Cream Cider Sauce

Charred Butternut Squash & Romanesco Broccoli
Filled with Sundried Tomato & Spinach, Sauteed 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

Chocolate & Cherry Sponge
Cherry Sauce & Vanilla Ice Cream

Spiced Rum & Winter Berry Trifle
Layers of Sponge, Spiced Rum, Custard, Winter Berries
& Whipped Cream

English Cheese Selection
Brie - Mature Cheddar - Blue
Celery, Walnuts, Spiced Mango Chutney - **Sup £10**

ADDITIONS

Side of Roasted Winter Vegetables - 6
Romanesco Broccoli, Carrots & Parsnips

Jug of Sauce - 3

Drinks Menu Overleaf

**£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 always apply.

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

Please advise us of any food allergies. Ingredients and dishes may vary on the day, Oil Produced from GM Soya. V-(Vegetarian), VE-(Vegan)

The restaurant is closed on Sundays and Mondays, except for scheduled event days or dates specifically stated above

