

The Old White Beare Norwood Green

Festive Fayre Menu 2018

Two course £15.95, Three course £21.95

29th November - 24th December

Starters

Roast Plum Tomato & Tarragon Soup **V**

Steamed Scottish Mussels in a Tomato, Capers, Herb & Fennel Broth with Toasted Rye bread

Chicken Liver Pate, Quince Jelly, Capers, Date Chutney & Herb Croutes

Garlic & Wood Mushrooms in Porcini Mushroom Cream Sauce, on Herb Crostini with Crisp Kale **V**

Mains

Turkey Breast Stuffed with Turkey Leg, Cranberries & Apricots with Pigs in Blankets, Salt Roast New Potatoes, Mulled Braised Red Cabbage, Sprouts & Chantarray Carrots with Cranberry Jelly & Roasting Gravy

Grilled Sea bream Fillets, with Haricot Bean & Roast Garlic Puree, Sauté Ruby & Golden Beetroots, Butternut Squash, Sea Lettuce & Salsa Verde **G**

Confit Duck Leg with a Belly Pork, Butterbean & Tomato Casserole with Roast Root Vegetable & Herb Gnocchi

8 oz Rib-eye Steak - Served with Roast Plum Tomato, Portobello Mushroom, Onions rings, Hand Cut Chips and Peppercorn sauce - *£6 supplement*

Nut & Chick Pea Vegetarian Roast Loaf, Salt Roast New Potatoes, Mulled Braised Red Cabbage, Sprouts & Chantarray Carrots with Cranberry Jelly & Red Wine Vegetarian Gravy **V**

Desserts

Milk Chocolate Pot with a Raspberry Jelly, Mini Meringues, Chocolate Sauce & Fresh Raspberries

Traditional Christmas pudding, Brandy Sauce & Winter Berries

Winter Berry Eton Mess with Fresh Berries & Brandy Snap Basket **VG**

Traditional Hawes Wensleydale & Ruby Wensleydale Cheese Board, Crackers, Grapes & Date Chutney