

Christmas Day

ADULTS £70 | UNDER 12'S £30
LITTLE ONES £15

STARTER

CURRIED PARSNIP & SPLIT PEA SOUP v

soured cream, cumin seeds

CONFIT DUCK LEG

hazelnut & watercress salad, nutmeg & cherry dressing

CHICKEN LIVER PATE

cranberry chutney, sourdough crostini

HOME-CURED GIN LIME & BEET SALMON

cucumber relish, pickled samphire

CRISPY SPELT v

pine nuts, Yorkshire blue cheese, pea shoots

BRAISED PORK CHEEK

roasted rainbow carrots, black pudding bon-bon,
pickled apple cider reduction

HOME-MADE ORKNEY CRAB CAKE

apple & celeriac remoulade

MAIN COURSE

FESTIVE ROAST TURKEY

apricot stuffing, pigs in blankets, home-made gravy
served with all the usual suspects

PINK PEPPERCORN-ROLLED VENISON

dauphinoise potatoes, wilted spinach, parsnip crisps,
whiskey sauce

BRAISED OX CHEEK

chestnuts, kale, smoked pancetta, chateaux potatoes,
braising juices

BAKED COD LOIN

Jerusalem artichoke, baby spinach, lemon & sage

ROOT VEGETABLE & GOATS CHEESE WELLINGTON v

crushed potatoes, spring greens, beetroot syrup

HERB-CRUSTED RACK OF LAMB

roasted root vegetables, redcurrants, rosemary gravy

PAN-FRIED TURBOT

steamed mussels, prawns, baby fennel, shellfish broth

LITTLE ONES

FESTIVE ROAST

home-made stuffing, pigs in blankets,
seasonal vegetables, pan gravy

CHICKEN GOUJONS

skinny fries and hickory barbecue sauce

SPAGHETTI BOLOGNESE

garlic ciabatta

MARGHERITA PIZZA v

crispy base with tomato & grated mozzarella

DESSERT

CHRISTMAS PUDDING CHEESECAKE

chilled brandy crème Anglaise

PECAN, CRANBERRY & WHITE CHOCOLATE TART

bitter chocolate sauce

RUM PANNACOTTA

poached cherries, gingerbread crumb

YULE LOG

clotted cream ice cream, sherry-soaked cherries

ICED NOUGAT PARFAIT

honey Italian meringue, crushed honeycomb pieces

Allergies?

Please ask a member of the team, we'll be happy to help

Booking is essential for Christmas Day as availability is limited.

A deposit of £10pp is required upon booking, and a completed pre-order is required by Monday 17th December

Christmas
2018


CASA