barluga
grey st

Christmas

2 courses 30 3 courses 36

- STARTERS -

prawn & crayfish cocktail
marie rose dressing, granary bread

whipped goats cheese (v)(n)
candied walnuts, roasted beetroot

chicken, pancetta & sage terrine
pickled wild mushrooms, toasted sourdough, cress

roasted butternut squash & lentil soup (v) (pbo)
honey, toasted pumpkin seeds, sourdough, whipped butter

- MAINS -

butter basted turkey crown
roast potatoes, pigs in blankets, root vegetables, braised red cabbage
winter greens, stuffing, rich gravy

featherblade of beef
pomme purée, glazed carrot, roscoff onion, lardons, beef jus

jerusalem artichoke & truffle ravioli (v)
sage cream sauce, rocket, parmesan

pan roasted salmon
saffron risotto, parmesan, rocket, sweet potato crisps

shiitake & oyster mushroom,
butternut squash wellington (pb)
spinach, sautéed potatoes, fine beans, mushroom jus

- DESSERTS -

bread & butter pudding (v)
crème anglaise, mulled fruit jam

baileys & white chocolate cheesecake
vanilla ice cream, white chocolate shards

christmas pudding (v)(pbo)
brandy sauce

chocolate parfait (v)(n)
salted hazelnut crumble, pistachio ice cream, chocolate tuille

(n) contains nuts (v) vegetarian (pb) plant based (pbo) plant based option,
for further allergen or dietary information please ask a member of our team please note all items on the menu are produced or handled in an environment that contains the 14 allergens. the cooking oil used for deep - fat frying is a vegetable oil made from genetically modified (GM) soybeans. all ingrediant weights are accurate pre - cooking. **scan for our wheat free menu**