



The Butcher's Block Christmas Menu

Starters

Confit Duck Leg Hash accompanied by a rich poached duck egg

Maple Glazed Pork Belly Bon Bon's paired with a baked apple, gorgonzola & celeriac remoulade

Vodka & Citrus cured Salmon Salmon cured in Chatham Dockyard 'Vela' vodka along with citrus, dressed with pickled beetroot, horseradish crème fraiche & rye toasts

The Kitchen Soup Bowl Spiced Parsnip served with crème fraiche & crispy parsnip skins

Game Terrine a coarse terrine of pheasant, pigeon and smoked duck, served with a Cumberland chutney

Camembert oven baked with garlic and rosemary, served with cranberry & port chutney & sourdough croutes

The Main Event

Braised Beef Cheek served with caramelised shallots, roasted salsify & dauphinoise potatoes

Ballotine of Turkey Breast stuffed with a cranberry farce and wrapped in prosciutto. Served with a croquette of turkey thigh, honey roasted parsnips, sprouts with chestnuts & bacon and roasted new potatoes

Pan Fried Halibut served with sauté potatoes, salsa verde and samphire

Chart Farm Venison served with poached pear, spinach, fondant potatoes and spiced blackberry and port jus

Winterdale Cheddar, Wild mushroom and Chestnut Wellington served with gratin potatoes

Pumpkin & Sage Tortelloni served on a warm salad of wilted spinach, pine nuts and roasted squash (VE)

Desserts

Warmed Treacle Tart served with whiskey syrup & clotted cream

Figgy Pudding our homemade Christmas pudding, served with Chapel Down brandy infused cream

Dark Chocolate Fondant served with a kumquat compote and crème fraiche ice cream

Rum & Raisin Panna Cotta caramel syrup and brandy snaps

Hazelnut Chilboust layered with salted caramel and topped with praline & honeycomb

Cheeseboard selection of local cheeses, served with crackers, celery and chutney

TUESDAY - FRIDAY

SATURDAY

2 COURSES £24.90 3 COURSES £29.90

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