



# 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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