



The Butcher's Block Christmas Menu

Starters

Carpaccio of Beef peppered fillet of beef, garnished with horseradish crème fraiche, caper berries & shaved Parmagiano (£2 supp)

King Scallops pan fried king scallops, pea puree & a black pudding bon bon (£3 supp)

Harissa Lamb Lollipops harissa spiced lamb with zingy mint & lemon yoghurt

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

Camembert Bombe breaded camembert, tomato chutney & rosemary and sea salt focaccia (v)

Curried Cauliflower Tempura served with a lentil dhal (ve)

The Main Event

Daube of Beef served with fondant potato, herb dumpling and baby roasted root vegetables

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

Salmon en Croute salmon, wholegrain mustard and garlic butter encased in puff pastry, saffron potatoes, fine beans and a lemon and dill cream

Chart Farm Venison Loin served with pomme Anna, roasted parsnips and a crème de mure jus (£3 supp)

Goats Cheese & Butternut Squash Pithivier served with potato rosti and braised leeks (v)

Desserts

Chocolate and Almond Delice indulgent chocolate and Amaretto on an almond biscuit base, almond praline and crème fraiche

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

St Clements Pannetone Pudding served with caramelised clementine segments, marmalade ice cream

Mulled Pear & Walnut Tarte Tatin with caramelised walnuts and vanilla ice cream

Gingerbread Cheesecake dark chocolate and candied gingersnap & a whisky cream

Cheeseboard selection of local cheeses, served with crackers, celery and chutney (£3 supp)

TUESDAY - THURSDAY

FRIDAY - SATURDAY

2 COURSES £24.90 3 COURSES £29.90

2 COURSES £29.90 3 COURSES £34.90

