

# The Old White Beare Norwood Green

## *Festive Menu 2017*

*Main course £11.95, Two course £16.95, Three course £21.95*

*27<sup>th</sup> November - 23<sup>rd</sup> December*

### Starters

Roast Plum Tomato & Red Pepper Soup, Crisp Sage & Watercress Cream ✓

House Smoked Haddock & Dill Fishcakes, Keta Caviar, Sun-Dried Tomato & Fennel Salad

Confit Duck & Ham Hock Terrine, Peking Duck Gel, Cornichons, Spiced Beetroot Chutney & Sourdough Crouton

Chestnut & Watercress Croquette, Beetroot Puree, Poached Pear & Pomegranate Salad ✓

### Mains

Roast Turkey Crown, Apricot Stuffing & Pigs in Blankets with Salt Roast New Potatoes, Sticky Braised Red Cabbage, Sprouts & Chantarray Carrots with Turkey Gravy

Roast Hake Fillet, Honey Roast Golden & Candy Beetroot, Purple Potatoes, Artichokes, Preserved Lemon & Caper Brown Butter

Pot Roast Pheasant Breast, Creamed Potatoes, Sticky Braised Red Cabbage & Green Peppercorn Sauce with Parsnip Crisps

Filo Parcel of Yellison Goats Cheese, Cranberries, Baby Spinach, Peppers & Courgettes with a roast Red Pepper Sauce & Toasted Almonds

8 oz Sirloin Steak - served with Charred Plum Tomato, Roast Mushroom, Onions rings, Hand Cut Chips and Peppercorn sauce - £3 supplement

### Desserts

Milk Chocolate Marquise, Mulled Berry Compote

Egg-Nog Crème Brule, Cinnamon Shortbread, Berry Compote

Traditional Christmas pudding, brandy Sauce & Winter Berries

Winter Berry Eton Mess with Fresh Berries & Brandy Snap Basket

Yorkshire Blue or Wensledale cheddar Cheese Board, Crackers, Grapes & Poached Pear

**For parties of 6 or more we require a pre order with a £5 deposit per person**

All dishes are made and prepared fresh onsite by our team of Chefs. Some dishes may contain nuts. Prices are inclusive of VAT. We are happy to cater for any dietary requirements.