



Christmas Menu 2021

Two courses... £21 Three courses... £25

Runs from 30th November 2021 until 3rd January 2022 (except Christmas day)

Starters

- Duck, orange and cognac terrine, plum chutney, toasted ciabatta, roquette
- Smoked salmon, pickled cucumber, pumpkin seeds, crème fraise, charred lemon (*gf*)
- Homemade breaded brie wedges, cranberry sauce, roquette
- Roast parsnip soup, toasted almonds, pea-shoots (*ve, gf*)

Main Courses

- Hand carved roast turkey, sage and apple stuffing, roast potatoes, pig in smoked streaky blanket, seasonal vegetables
- Slow roast beef brisket, mushroom and red wine sauce, roast potatoes, seasonal vegetables
- Hake fillet, herb crumb, roasted new potatoes, salsa verde (*gf**)
- Nut roast, chestnut, almond & walnuts, vegetables and herb roast, homemade red onion and tomato gravy, roast potatoes, seasonal vegetables (*ve, v, gf*)
- Vegan risotto, roasted Mediterranean vegetables, tomato and basil base, vegan cheese (*ve, v, gf*)

Desserts

- Traditional Christmas pudding, brandy sauce (*v*)
- Christmas crème brûlée, shortbread (*v, gf**)
- Deep filled New York style cheesecake, morello cherry compote (*v*)
- Belgian chocolate tart, raspberry coulis, raspberries, double cream (*v*)
- Lemon, raspberry and mango sorbet (*ve, v, gf*)

Cheeseboard

Brie, Stilton, mature Cheddar, crackers, walnuts, celery, chutney and grapes... £10 per person (*supplement £5pp for dessert option on 2/3 course menu*)

v – vegetarian, ve – vegan, ve - vegan with amends, gf – gluten free, gf* - gluten free with amends*

A £10 per person deposit is required to confirm table booking. Pre-orders to be received 7 days before the booking. Children (under14) £15 two courses, £20 three courses. Adult 'smaller appetites' portions 2 courses £20, 3 courses £24

Book on **01392 491117** or email us at **info@thecowickbarton.co.uk**

