

Calico BAR & EATERY CHRISTMAS MENU

Starters

Red coconut prawns



with sour dough garlic bread, herb oil, piquillo peppers.

Beef short rib



served with turkey bacon crumble, beet puree, squash dauphinoise, aubergine caviar and mirin jus

Mixed masala wild mushroom pâté



maska pav, burnt onion & apple chutney

Celeriac and leek soup



Jerusalem artichoke chips served with goat cheese focaccia.

Ginger chicken cheese bon bon



with chorizo chilli chutney and fennel-slaw.

Mains

Turkey Ballotine



stuffed with wild mushrooms and cornbread farce, pommes aligot, seasonal vegetable, served with white wine bread sauce and cranberry sauce.

Slow cooked brisket

served on the squash, chorizo and coconut cassoulet, crunch kale, pommes persillade.

Aubergine, peppers and pommes terrine

grilled pardon peppers, baby courgettes served with saffron curry sauce and chilli oil

Spiced stone bass & butter king prawns

served on calico twist ratatouille with merguez sausage.

Tandoori lamb rump

and lamb rilette quiche served with curried cauliflower puree, pommes pave and mint chimichurri sauce.

Desserts

Sticky toffee pudding

served with whipped bailey cream and crumble tuile.

Choco lava cake

with vanilla bourbon ice-cream

Mini mince pies

served with brandy butter, rum and rasins crème fraiche

Apple, gooseberry, ginger crumble

with sour cream and caramel custard sauce

Raspberry and almond tartlet

served with champagne and strawberry sorbet.

2 Course for £48.95 | 3 Course for £54.95

VEGETARIAN VEGA VEGAN OPTION AVAILABLE GFA GLUTEN OPTION AVAILABLE

GLUTEN N NUTS SU SULPHITES DFA DAIRY FREE AVAILABLE D DAIRY

For more detailed information about allergens please speak to a member of our team

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