

## Starters

### CARAMELISED PARSNIP SOUP

*with Hazelnut oil*

### HOT SMOKED SALMON & LEEK TART

*horseradish creme fraiche,  
watercress*

### BLACK PUDDING SCOTCH EGG

*all day IPA barbeque sauce*

## Mains

### CARAMELISED CAULIFLOWER RISOTTO

*pine nuts, sprouting cauliflower,  
feta*

### TURKEY & STUFFING BALLOTINE

*roast potatoes, glazed root  
vegetables, sprouts, braised red  
cabbage, pigs in blankets,  
turkey gravy*

### FILLET OF SEA TROUT

*jerusalem artichoke, pea, fine  
bean, chorizo fricassee,  
watercress veloute, pernod  
steamed clams*

### BREAST OF GUINEA FOWL

*salt baked celeriac, pancetta  
cream sauce, winter greens,  
wild mushrooms*

### 6OZ RIBEYE STEAK

*hand cut chips, portobello  
mushroom, slow roasted  
tomato, garlic butter  
(£2 supplement)*

## Desserts

### TRADITIONAL CHRISTMAS PUDDING

*Cointreau creme anglaise*

### ESPRESSO & TONKA BEAN PANA COTTA

*clotted cream, brandy snap,  
dark chocolate fudge, candied  
smoked almonds*

### TWO SCOOPS OF ICE CREAM

*including seasonal flavours*

## Vegan Options

### SMOKED AUBERGINE, PINE NUT & ZA'ATAR RAVIOLI

*glazed carrots, roasted garlic aioli*

### SAFFRON, MIXED BEAN & TOMATO RAGU

*sea vegetable hummus, fennel  
salad*

### APRICOT & PISTACHIO SEMI-FREDDO

2 COURSES £17.95 • 3 COURSES £20.95





THE  
STAR & GARTER

Christmas  
**MENU**

[www.thestarandgarter.co.uk](http://www.thestarandgarter.co.uk)