

THE JUG & BOTTLE

# Christmas Menu

FRIDAY 1ST DECEMBER - SUNDAY 24TH DECEMBER 2023

2 COURSES £28.95 | 3 COURSES £34.95

## Starters

- Curried lentil, parsnip & apple soup with multigrain sourdough and sage butter (gfo)
- Confit wild rabbit, tarragon, pistachio & smoky bacon terrine with toasted brioche and spiced plum apple chutney (gfo, df)
- Smoked salmon, mackerel roulade served with cucumber carpaccio, fennel crème fraiche and lemon and dill vinaigrette (df, gfo)
- Butternut squash, chestnut & sage pithivier served with pumpkin, nutmeg veloute (vgo)
- Crispy pigs' cheek with roasted celeriac, celeriac roulade, crispy crackling, apple purée and red wine sauce (gf)

## Mains

- Traditional roast turkey crown with pigs in blankets, parsnip crisps, cranberry and sage stuffing, pan roasted gravy (gfo)
- Spiced lamb and sweet potato tagine, harissa spiced lamb cutlet, thyme braised pumpkin, almond & chickpea salad (df, gf)
- Pan roasted hake supreme bouillabaisse with clams, mussels & prawns in a tomato, saffron & white wine broth (df,gf)
- Porcini filled panzerotti pasta with parsnip and whisky cream sauce, pickled wild mushrooms and crispy sage (vgo)
- Braised ox cheeks with a herb & spinach crust, served with roasted beetroot, tenderstem broccoli and port & peppercorn sauce (gf)
- All served with crispy roast potatoes, sticky red cabbage, creamed thyme leeks, honey glazed carrots, shredded shallot & rosemary butter sprouts

## Desserts

- Traditional Christmas pudding with winter fruit compôte and warm brandy sauce
- After Eight cheesecake, white chocolate sauce & mocha coffee ice cream
- Coconut and lemon mousse with candied citrus fruits and orange tuille biscuit (vg, gfo)
- Black forest spiced crumble with kirsch custard (dfo, gfo)
- Selection of cheese and biscuits: Brie, Blacksticks Blue, Wensleydale & cranberry, served with crackers, celery, grapes, apple and winter fruit chutney (gfo) (£3 supplement)

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v - suitable for vegetarians   vg - suitable for vegans   vgo - vegan option   gf - gluten free   gfo - gluten free option  
df - dairy free   dfo - dairy free option