



CARTER AND FITCH

# Christmas MENU

2 Courses £26 pp

3 Courses £34pp

*To begin*

## Cream of parsnip soup

*Cream of parsnip, apple and chestnut soup with warm soda bread*

## Chilled honey sweet melon

*Chilled honey sweet melon, fruits and Marc de Champagne sorbet*

## Wild mushroom arancini

*Wild mushroom and crumbly blue arancini*

*To Fill Up*

## Festive Turkey Roulade

*Turkey escalope filled with pork sage & onion stuffing wrapped in streaky bacon with a rich jus, served with roasted carrot, sprouts and herb roasted potatoes*

## Salmon gingembe, watercress, baby potatoes

*Baked salmon fillet in flaky pastry with festive glaze ginger and current butter*

## Southern fried buttermilk chicken parmo burger

*Toasted brioche, salad, pickles, cranberry relish, home cut fries and house slaw*

## Slow braised lamb shank

*Brussels sprout and mint clapshot, red currant and Madeira Jus*

## Vegan vegetable wellington

*Wilted kale and roasted vine tomatoes, balsamic drizzle*

*To Wrap Up*

## Warm chocolate fondant

*Crème fraîche*

## Baileys profiteroles

*Warm chocolate sauce*

## The C&F cheese plate

*Mature Cheddar and Stilton, homemade festive chutney & biscuits*

## Festive Plum Pudding

*Festive Plum pudding with orange brandy sauce*

