



Festive Menu

STARTERS

PORK AND PISTACHIO TERRINE

With a prune and port puree and homemade soda bread

ROAST PARSNIP SOUP

with crispy parsnip, locally baked bread and mixed spice butter

SALMON AND CHIVE RILLETTE

With lemon and pink peppercorn crème fraiche and sourdough croutes

CHESTNUT AND CARAMELISED ONION PATE

With toasted spiced bread and pickled chestnuts

MAINS

TURKEY DINNER

Turkey and chestnut ballotine with roasted potatoes, glazed parsnips, brussel sprouts and braised red cabbage

SLOW COOKED PORK BELLY

With whole grain mustard creamed potato, black pudding croquettes, garlic roasted broccoli and a black treacle jus

PAN SEARED SEABASS

With dauphinoise potatoes, truffle creamed cabbage and celeriac salsa

ROASTED BUTTERNUT SQUASH TART

With goats cheese, glazed figs, roasted potatoes, wilted greens,

DESSERTS

HOMEMADE STEEPED CHRISTMAS PUDDING

With brandy sauce

BAILEYS CHEESECAKE

With white chocolate ice cream

MINCE PIE PROFITEROLES

Homemade profiteroles filled with mince meat and brandy cream

TREACLE TART

With vanilla ice cream

Three Courses £24.95

Have a very Merry Christmas



@TheReindeerAtLongBennington