

Top Ship Christmas Party Menu

Starters:

Curried Parsnip Soup (Ve, GF available)

With parsnip crisps and crusty bread

Chicken Liver Parfait

With a fig and apricot chutney and toasted brioche

Homemade Hot Smoked Salmon Salad (GF)

With pickled cucumbers, orange segments and pumpkin seeds

Goats Cheesecake (V)

With a red onion marmalade and balsamic caviar

Mains:

Traditional Roast Turkey (DF)

With sausage meat stuffing and pigs in blankets

Slow Braised Beef Brisket (GF, DF)

With Jerusalem artichokes and pancetta ragu

Roasted Spiced Cauliflower and Broccoli (Ve, GF)

With crispy kale and a hazelnut romesco sauce

All the above served with winter vegetables and roast potatoes

Pan fried Seabass (GF, DF)

With a chilli, black olive and spring onion dressing and crushed new potatoes

Desserts

Baileys and Chocolate Orange Cheesecake

Traditional Christmas Pudding

With brandy sauce

Lavender Pannacotta (GF)

With lemon sorbet

Pecan Tart (Ve)

With vegan vanilla ice cream

2 courses: £27.00

3 courses: £32.00

Prices include a round of tea/coffee and a mince pie at the end