

Celebrate Christmas
PETTIFERS HOTEL

MULLED WINE ON ARRIVAL

FOLLOWED BY...

CREAM OF PARSNIP SOUP
WITH PARSNIP CRISPS, BLACK TRUFFLE & LOCAL SOURDOUGH

STARTERS

TIGER PRAWN COCKTAIL
WITH BLOODY MARY DRESSING & SOURDOUGH

PRESSED CHICKEN, SAGE & APRICOT TERRINE
WITH HOMEMADE PICCALILLI

GOATS CHEESE & CARAMELISED RED ONION BRUSCHETTE
WITH DRESSED LEAVES

MAINS

TURKEY WELLINGTON
WITH SAUSAGE MEATS & CRANBERRY STUFFING, ROAST POTATOES, SEASONAL
VEGETABLES & RED WINE GRAVY

ROAST COD LOIN
WITH PUY LENTILS SLOW ROAST ROOT VEGETABLES AND AGED SHERRY VINEGAR
DRESSING

CRISPY CONFIT DUCK LEG
WITH BRAISED RED CABBAGE, FONDANT POTATO AND SPICED PLUM SAUCE

BUTTERNUT SQUASH RISOTTO
WITH CRISPY FRESH SAGE, ROASTED RED ONION, SAGE BUTTER AND PARMESAN

DESSERTS

STICKY DATE PUDDING
WITH BUTTERSCOTCH SAUCE AND VANILLA ICE CREAM

VANILLA SEED PANNA COTTA
WITH BERRY COMPOTE AND AMARETTI BISCUIT CRUST

A SELECTION OF FINE BRITISH CHEESE
WITH TRADITIONAL ACCOMPANIMENTS