



# EK Christmas Menu

1<sup>st</sup> Dec - 23<sup>rd</sup> Dec

## STARTERS

Potted Roasted Salmon

*Caper Butter, Croutons, Citrus Salad*

Smoked Ham, Apple & Sage Terrine

*Piccalilli & Baby Watercress (DF/GF)*

Wild Mushroom Fritter

*Mushroom & Root Vegetable Salad, Truffle Artichoke Puree (DF/GF)*

Lightly Spiced Parsnip & Pear Soup

*Toasted Harissa Seeds (DF/GF)*

## MAINS

Roasted Seabass Fillet

*Crushed Potatoes, Butternut Squash, Dukkah, Fish Velouté (GF)*

Roasted Chicken Breast

*Roasted Root Vegetables, Potatoes, Sage, Onion & Cranberry Sauce (DF/GF)*

Confit Duck Leg

*Chorizo, Kale, Golden Beetroot & Butter Bean Stew (GF)*

Sweet Potato, Chickpea & Spinach Curry

*Crispy Vegetable Bhaji, Raita (DF/GF)*

## DESSERTS

Milk Chocolate Tart

*Dark Chocolate Bons Bons, Orange Jelly*

Poached Pear

*Christmas Spiced Fig Compote, Cinnamon Ice Cream (GF/Vegan option)*

Warm Orange & Cranberry Cake

*Cranberry Compote, Cointreau Anglaise (DF/Vegan)*

Lemon Curd Tartlet

*Frozen Raspberries, Vanilla Panna Cotta (GF Option)*

Add a Cheese Board with Quince, Chutney & Crackers for an extra £6 per person

**Lunch 2 course - £25.00, 3 course - £30.00 (not available Saturday lunch)**

**Evening 3 course only - £32.50 per person**

*£10 deposit per person on booking which will be non-refundable one week prior to the event.*

*Pre-order at least 1 week prior.*