

# THE OLD BOOKSHOP

## Christmas Menu 2020

Three courses, £28 per person



### To Start

Vodka cured salmon, dill pickled cucumber, horseradish crème fraîche, toasted rye bread.

Confit duck leg croquets, cherry compote, watercress and orange.

Spiced lentil soup, shallot fritters, coconut yoghurt raita, curry oil (*vegan*).



### Main

Rolled turkey breast with Iberico pork and pistachio stuffing, garlic and thyme roast potatoes, port jus.

6oz fillet steak, mushroom ravioli, dauphinoise potatoes, port jus (*£5 supplement*).

Unami seitan fillet with orange, cranberry and sourdough stuffing, garlic and thyme roast potatoes, beetroot jus (*vegan*).

*All served with leek and Taleggio cheese gratin, sautéed Brussel sprouts and almonds, tarragon caramel carrots, braised cider and apple red cabbage (available as vegan).*



### Dessert

Apple tarte Tatin, Christmas pudding ice cream, salted caramel.

Chocolate hazelnut brownie, chocolate cinder toffee, cardamom Chantilly cream (*vegan*).

Selection of artisan cheeses, oat cakes, pickled celery, honeyed walnuts.



Advance bookings only.

All dishes can be adapted for a gluten free diet with advance notice.

All ingredients are ethically sourced where possible.

