# Christmas 1891 PARTY MENU

BWYTY RESTAURANT

## Starters

SPICED CELERIAC, PEAR & SAGE SOUP (V, GF)
CREAMY ROASTED CELERIAC WITH SWEET PEAR AND WARMING WINTER SPICE, FINISHED WITH CRISPY SAGE AND TOASTED HAZELNUTS.

DUCK LIVER MOUSSE WITH MULLED WINE JELLY
SILKY SMOOTH DUCK LIVER MOUSSE TOPPED WITH FESTIVE MULLED WINE JELLY, SERVED WITH TOASTED BRIOCHE AND PICKLED SHALLOTS.

PORK BELLY CROQUETTE WITH APPLE PURÉE
SLOW-COOKED PORK BELLY, PULLED AND PRESSED INTO A GOLDEN CROQUETTE, SERVED WITH SHARP APPLE PURÉE AND CRACKLING DUST.

BAKED PUMPKIN & SAGE ARANCINI (VG)
GOLDEN CRISP RISOTTO BALLS WITH ROASTED PUMPKIN AND SAGE, SERVED WITH A VEGAN AIOLI AND FESTIVE CRANBERRY CHILLI JAM.

## Mains

TURKEY BALLOTINE WITH CRANBERRY & SAGE STUFFING
CLASSIC ROAST TURKEY ROLLED AND STUFFED, SERVED WITH DUCK FAT ROAST POTATOES, MAPLE-GLAZED PARSNIPS, SPROUTS & PANCETTA AND RICH GRAVY.

SLOW-BRAISED BEEF SHIN WITH CELERIAC PURÉE & PORT JUS (GF)
MELT-IN-THE-MOUTH BEEF SHIN, SLOW-COOKED IN PORT AND RED WINE, SERVED WITH CELERIAC PURÉE, GLAZED CARROTS AND CRISPY SHALLOTS.

PAN-SEARED SEA BREAM WITH FENNEL & ORANGE SALAD
CRISPY-SKINNED BREAM ON A BED OF CRUSHED NEW POTATOES, WITH CHARRED FENNEL, ORANGE SEGMENTS AND A CAPER BUTTER SAUCE.

MISO-GLAZED AUBERGINE WITH WILD RICE & POMEGRANATE (VG, GF)
STICKY ROASTED AUBERGINE ON A SPICED WILD RICE AND LENTIL PILAF, FINISHED WITH POMEGRANATE, TAHINI DRESSING, AND CRISPY KALE.

## Desserts

SPICED PEAR & ALMOND FRANGIPANE TART (V)
WARM FRANGIPANE TART WITH POACHED SPICED PEARS, SERVED WITH CLOTTED CREAM AND AN ORANGE SYRUP.

CLEMENTINE POSSET WITH CRANBERRY COMPOTE (GF, V)
LIGHT AND ZESTY POSSET MADE WITH FRESH CLEMENTINES, LAYERED OVER TART CRANBERRY COMPOTE AND TOPPED WITH SHORTBREAD CRUMBLE.

STICKY TOFFEE CHRISTMAS PUDDING (V)
CLASSIC STICKY TOFFEE SPONGE WITH DATES, FIGS, AND SPICES, SERVED WITH BRANDY SAUCE AND VANILLA ICE CREAM.

VEGAN CHOCOLATE & CHERRY CHEESECAKE (VG)
SILKY VEGAN CHOCOLATE CHEESECAKE WITH KIRSCH-SOAKED CHERRIES AND A HAZELNUT BISCUIT BASE.

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu. All of our food is locally sourced, where possible, and prepared fresh to order.