**Christmas menu 2019**

**Starters**

Celeriac and chestnut soup served with a baker’s bread roll and butter.

Smoked mackerel pate with pickled cucumber, raw fennel, pea shoots and toasted sourdough bread.

Roasted pork belly with pear, garlic purée, crispy sage leaves and a port jus.

Cheese fondue served with sourdough bread, carrot and cucumber sticks.

**Mains**

Butter basted turkey breast, with roast root vegetables, duck fat roast potatoes, Brussel sprouts with bacon and chestnuts, pigs in blankets and a turkey gravy.

Pan fried rainbow trout served with celeriac and pancetta rosti, lime butter sauce and pea shoots.

Butternut squash, goat’s cheese and thyme filo tart served with a warm fig and walnut salad.

Slow braised beef cheek with creamed mash, tender stem broccoli, pancetta crisp and a red wine gravy.

**Desserts**

Christmas pudding served with brandy sauce and red currants.

Lemon posset served with rosemary short bread, raspberries and lemon balm.

Gingerbread cake served with a caramel sauce, vanilla pod ice cream and micro coriander.

2 courses @ 21.95

3 courses @ 25.95

 Coffee and Mince pie £4.25



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