THE THREE JOLLY SAILORS

# *Christmas Menu*

## STARTERS

**Roasted Parsnip Soup**
*Served with hot crusty bread*

**Duck & Chicken Terrine**
*Chutney and salad garnish*

**Mozzarella & Truffle Rice Balls**
*Provençal tomato sauce*

**Prawn Cocktail**
*Baby gem, cucumber, tomato and Marie Rose dressing*

**Beetroot-Cured Salmon**
*Horseradish crème fraîche, cucumber and dill*

## MAINS

**Traditional Christmas Roast**
*Choice of roast turkey breast or beef strip loin, served with roast potatoes, pigs in blankets, sage & onion stuffing, Yorkshire pudding, seasonal vegetables and rich gravy*

**Mushroom, Cranberry, Brie & Spinach Wellington**
*Served with roast potatoes, seasonal vegetables and vegetarian gravy*

**Venison, Steak & Ale Suet Pudding**
*Creamy mash, seasonal greens and rich gravy*

**Roast Halibut**
*Fondant potato, seaweed, tomato, lemon & caper sauce*

**Rolled Pork Belly**
*With a black pudding stuffing, buttery mash, braised carrots, caramelised onion & sage jus*

## DESSERTS

**Baileys Panna Cotta**
*Dark chocolate ganache, hazelnut Florentine*

**Pistachio Tiramisu**
*Blueberry compote*

**Warm Ginger Sponge**
*Salted caramel sauce, vanilla ice cream*

**Orange, Cranberry & White Chocolate Cheesecake**
*Cranberry compote, orange curd*

**Traditional Christmas Pudding**
*Brandy sauce*

| MAIN ONLY | TWO COURSES | THREE COURSES |
|---|---|---|
| **£22.95** | **£29.95** | **£34.95** |