

FESTIVE MENU

at The Ship Inn



STARTERS

Curried squash & apple velouté, *mozzarella crostini, pumpkin seeds (v)*

Cured pastrami salmon, *malted melba, dill, cream cheese, cornichons*

Roast beetroot & vegan 'feta' salad, *citrus reduction, smoked almonds, burnt shallot purée, sourdough toast (ve)*

Pork & quince ballotine, *roast garlic & sage purée, lamb's lettuce, radish, brioche toast*

MAINS

Butter-roast Turkey crown, *garlic & rosemary roast potatoes, caramelised carrots & parsnips, cranberry & roasted walnut stuffing, Yorkshire pudding, pigs in blankets, jus*

Pan-seared sea bass fillet, *butter-braised carrot, port reduction, clementine, lemon, fennel, chervil & samphire salad*

Spiced confit duck leg, *Parmentier potatoes, wild mushrooms, kale, blackberry jus*

Vegan pumpkin & sage tortelloni, *chicory, orange, juniper & caper citrus reduction (ve)*

DESSERTS

Stout-soaked Christmas pudding, *vanilla Chantilly, pickled redcurrant confiture*

Chocolate brownie, *peanut brittle, white chocolate sauce, banana ice cream*

Advocaat 'Snowball' sorbet, *candied Maraschino cherry*

Sticky date sponge, *miso caramel, coconut ice cream*



£35 FOR 3-COURSES

**From Monday 21st November
- Saturday 24th December**

Pre-booking & pre-order essential

BALFOUR WINE OFFER

Complimentary glass of Balfour 1503 sparkling for each guest*

**If you book your festive party with us by Sunday 30th October. Applicable to festive menu bookings only.*