

THE
SHIP
INN



CHRISTMAS

menus

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For bookings of more than 12 guests, contact charlie@balfourhospitality.com
A £15 deposit per person is required for party bookings, and £45 per person for Christmas Day.
Visit our website for full terms & conditions.

CHRISTMAS DAY

£75 PER PERSON

STARTERS

Roasted white onion velouté, sage & truffle croutons (ve/gfo)

Oak-smoked salmon, lemon crème fraîche, capers, chive potato scone

Duck liver port parfait, cherry compote, sourdough crostini (gfo)

Caramelised goat's cheese, salt-baked beetroot, Estate honey, walnuts (v/gf)

MAINS

Apricot & cranberry stuffed turkey crown wrapped in bacon with goose fat potatoes, pigs in blankets, Yorkshire pudding, turkey gravy (gfo)

Dry-aged sirloin of beef, goose fat potatoes, Yorkshire pudding, horseradish cream, red wine sauce (gfo)

Chestnut mushroom, thyme & squash wellington, roast potatoes, red wine gravy (ve)

Pan-seared stone bass fillet, dauphinoise potatoes, Balfour sparkling wine & dill cream sauce (gf)

For the table: Clementine & hazelnut sprouts, caraway carrots, honey-roasted parsnips, winter spiced braised red cabbage & cauliflower cheese

DESSERT

Christmas plum pudding, brandy cream, clementine compote

Warm dark chocolate brownie, cherry ice cream, cherry compote (ve/gf)

Mulled spiced crème brûlée, almond biscuit (gfo)

Artisan cheese plate +£5 per person

FESTIVE PARTY

£45 PER PERSON

STARTERS

Carrot, caraway & clementine soup, toasted hazelnuts, home baked focaccia (ve/gfo)

Crispy parsnip & celeriac rosti, rose harissa squash puree, caramelised red onions (ve/gfo)

Potted hot smoked salmon, onion & apple pickle, hot buttered toast (gfo)

Pressed ham hock & quince terrine, pickled cucumber, home baked focaccia crostini (gfo)

MAINS

Lemon & thyme butter roasted turkey crown, duck fat roast potatoes, pigs in blankets, sage & red onion stuffing, turkey gravy (gf)

Cranberry & chestnut nut roast, roasted potatoes, red wine sauce (ve)

Sticky braised beef cheek, bone marrow mashed potatoes, red wine gravy (gf)

Pan-fried hake fillet, saffron turned potatoes, sea beets, coconut & chilli broth (gf)

For the table: Clementine & hazelnut sprouts, glazed carrots, honey roasted-parsnips, and winter spiced braised red cabbage

DESSERT

Traditional Christmas pudding, Brandy custard

Dark chocolate brownie, cherry ice cream, cherry compote (ve)

Clementine & stem ginger cheesecake, orange sorbet (v)

Artisan cheese plate, spiced chutney & crackers + £5 per person