

## SAMUEL JONES

Celebrate together this Christmas



Festive menu – two courses £30 / three courses £35

to start

**CELERIAC & TRUFFLE SOUP** Toasted hazelnuts and truffle cream. Served with a warm baguette. vg

**BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI** Butternut squash purée, crispy sage, chives, pea shoots and parsley oil. *vg* 

DUCK LIVER MOUSSE Country tomato chutney, pea shoots and toasted focaccia.

SAUTÉED WOOD MUSHROOM CROSTINI Poached hen's egg, mushroom & tarragon cream sauce and pea shoots. v

SMOKED CHALKSTREAM TROUT Pickled celeriac and fennel, horseradish cream, pea shoots and a lemon wedge.

## for main

**ROAST TURKEY** Pork, cranberry & chestnut stuffing, pigs in blankets, bread sauce, winter vegetables, sea salt & rosemary roast potatoes. Served with a rich gravy.

**PAN-FRIED FILLET OF CORNISH WHITING** Chorizo & pea risotto, tenderstem calabrese, Jerusalem artichoke crisps and a lobster-infused seaweed beurre blanc.

**BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON** Sautéed kale, seasonal vegetables and a red wine sauce. *vg* 

**BRIE, BEETROOT CHUTNEY & KALE PASTRY TART** Warm mixed salad leaves, roasted candy & golden beets, fine beans and a balsamic glaze. *v* 

**ROASTED FILLET OF PORK** Sage mash, salt & pepper sprouts, seasonal vegetables and apple & red wine reduction sauce.

## to finish

**TRADITIONAL CHRISTMAS PUDDING** Brandy sauce and clotted cream. *v* 

JAFFA ORANGE SPONGE CAKE Mango sauce. vg

**STICKY TOFFEE CHRISTMAS PUDDING** Salted caramel ice cream. v

**LEMONGRASS CRÈME BRÛLÉE** Gingerbread biscuits. *v* 



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For allergen and nutritional info, please contact our team. Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. We cannot guarantee the total absence of allergens. v - vegetarian · vg - vegan · vgo - vegan option