

Y AND FESTIVE WISHES TO ONE AND ALL THIS CHRISTMAS

Festive Party Menu

STARTER

- MAPLE ROASTED CELERIAC SOUP served with toasted croutes and a truffle oil (v)
- PUMPKIN AND SAGE ARANCHINI crispy kale, pumpkin veloute and parmesan tuille (v)
- HOUSE HOT SMOKED SALMON dill crème fraiche, cucumber puree and melba toast
- PRESSING OF PORK with toasted almonds, sweet pickled celery and an apple gel
- GOATS CHEESE CROQUETTES beetroot chutney, pickled beets and dressed rocket (v)

MAIN COURSE

- ROASTED VINCROSS FARM TURKEY served with duck fat roast potatoes, pigs in blankets, cranberry & chestnut stuffing, cranberry sauce, bread sauce and gravy
- DAUBE DE BOEUF slow cooked feather blade steak with pancetta, mushrooms and silver skin onions in red wine served with creamy mashed potato and root vegetable crisps
- PAN FRIED SEA BASS served with herb crushed new potatoes, spinach and sun blushed tomatoes, a Jerusalem artichoke puree and a red wine jus
- PUMPKIN, SAGE AND CHESTNUT PAPPARDELLE served with parmesan crisps (ve)
- PEARL BARLEY AND CRANBERRY NUT ROAST served with roast potatoes and a vegetable gravy (ve)
- CONFIT CRISPY PORK BELLY served with mustard mash, a parsnip puree, sautéed savoy cabbage and bacon and a calvados sauce

DESSERT

- CHRISTMAS PUDDING served with a brandy sauce
- DARK CHOCOLATE TORTE served with griotte cherries and a kirsch syrup (vegan option raw chocolate torte available)
- TRADITIONAL CHRISTMAS SHERRY TRIFLE served with shortbread biscuit Merlot Poached Pear served with vanilla red wine syrup, chantilly cream and ginger crumb
- LEMON PANNA COTTA served with blackberry compot and citrus tuille
- A SELECTION OF FINE LOCAL CHEESES served with walnut bread, seeded crackers and a grape and bramley apple chutney

TEA AND COFFEE AVAILABLE BUT NOT INCLUDED

2 COURSES - £21.95PP | 3 COURSES - £26.95PP | AVAILABLE MON - SAT

TO BOOK Please call us on 01892 870318 or email enquiries@thelittlebrownjug.co.uk

EAT, DRINK AND BE MERRY | EAT, DRINK AND BE MERRY

We require a £10 per head on booking.
All tables need to preorder at least 10 days in advance.
We do not include a service charge to your bill unless you are a table of 6 or more in which case a discretionary 12.5% will be added to your bill.
100% of the tips leave are distributed amongst the crew.