



Thyme & Plaice

Christmas Eve 2018

Starters

Leek & Potato soup dusted with cep powder

Chicken Liver Parfait, onion marmalade & toast

Goat Cheese `Cheesecake` , sticky walnuts, baby leaves, red pepper dressing *n*

Apple, Stilton & Chicory salad with walnuts, rocket & sherry vinegar dressing

Loch Fyne smoked salmon & prawns, marie rose & warm potato blinis

Wild Boar sausage with Celeriac puree & game jus

Mains

Grilled Sirloin steak, chips, tomato, mushroom (£3-00 supplement)

Sea bass, crushed new potatoes, asparagus, chorizo & salsa verde

Braised Featherblade of beef, new potatoes, roasted root vegetables, kale & jus

Chicken Breast with a chorizo & butterbean stew and tender stem Broccoli

Braised shoulder of lamb, potato & bacon terrine, roasted root vegetables, lamb jus

Crispy Pork belly, thyme fondant potato, braised lentils & roast apple

Onion Tart tatin, toasted Goat cheese, roast tomatoes and a mixed salad

Butternut Squash Ravioli, tomato sauce & garlic Ciabatta

Sides

Chips £2-50 Potatoes & vegetables £2-00 Tomato & onion salad £2-50

Green peppercorn sauce £2-50

Dessert

Rhubarb Panacotta with shortbread

Sticky Toffee pudding, toffee sauce & Vanilla ice cream

Chocolate & Passion fruit tart with Raspberry sorbet

White Chocolate, orange & ginger cheesecake with berry compote & Vanilla ice cream

Selection of ice creams & sorbets

Cheese & Biscuits (£ 3-00 supplement)

n = contains nuts

A £10 deposit per person non-refundable is required

Menu only available by pre-order

£30-00 PER PERSON

