



parsonage grill

christmas supper

6pm to 10pm

pumpkin & thyme soup

venison bresaola & pickled blueberries

smoked salmon terrine, horseradish cream

red onion tarte tatin, celery & apple

slow roast duck leg, glazed salsify, ceps & sage

fillet of hake, jerusalem artichokes & clams

9oz angus sirloin, steak butter, potato fries & watercress (10.00 supplement)

beetroot risotto, goats curd & chard

christmas pudding & clotted brandy cream

chocolate & chestnut yule log

spiced egg custard tart, tangerine sorbet

english cheese, biscuits & fruit chutney

38.00 for 2 courses

45.00 for 3 courses