

THE  
**PEAR TREE**  
CONTEMPORARY  
VILLAGE INN

**BOXING DAY  
MENU**

STARTERS

Chicory Tart with Walnut & Pear Salad, Deep Fried Blue Cheese. V.

Roast Scallops with Chestnut Valoute, Maple syrup, Apple, Pancetta & Water Cress.

Dill & Vodka cured Fjord Trout with Bloody Mary Sorbet & Avocado. GF.

MAIN COURSE

Carved Norfolk Bronze Turkey, Roast Potatoes, Glazed Roots, Cranberry & Orange Sauce, Port Jus.

Sirloin of Hereford Beef, Yorkshire Pudding, Roast Potatoes, Glazed Roots, Beef Gravy.

Honey & Mustard Glazed Ham, Grain Mustard & Parsley Cream, Roast Potatoes, Glazed Roots.

Sweet Potato & Chestnut Roast, Roast Potatoes, Glazed Roots, Sauté Sprouts, Port Jus. V.

DESSERTS

Toffee Pudding, Malt Ice-Cream, Caramel, Marshmallow.

Chocolate Orange Mousse, Toasted Brioche, Yogurt Sorbet.

Poached Fig & Rosemary Pavlova, Spiced Pumpkin Sorbet. GF.

The Pear. Pear & Honey Compote, White Chocolate Mouse, Pear Sorbet. GF.

3 Courses- £45pp +10% Service Charge

Children £25

Please forward your pre-order at your earliest convenience.