

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

CHRISTMAS DAY
MENU

STARTERS

Smoked Salmon, Avocado, Lemon, Dill Compressed Cucumber. GF.

Venison Tartar, Confit Egg, Pickled Mushroom, Redcurrants, Nasturtium. GF.

Whipped Goats Cheese, Lavender, Meringue, Walnut, Sweet & Sour Beets. GF, VG.

MAIN COURSE

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

Loin of Venison, Roast Squash, Parmesan Polenta, Crispy Kale, Roast Onion Jus. GF.

Wild Halibut, Parsnips & Vanilla Puree, Parsnip Crisps, Pickled Samphire, Seared King Scallop. GF

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

DESSERTS

Christmas Pudding, Brandy Cream.

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.

5 Courses- £129pp +10% Service Charge

Children £69

Please forward your pre-order at your earliest convenience.