

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

CHRISTMAS DAY
MENU

Fresh Breads & Whipped Butter

STARTERS

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

Venison Tartar, Confit Egg, Pickled Mushroom, Red Currents, Nasturtium. GF.

Whipped Goats Cheese, Black Sesame Meringue, Walnut, Sweet & Sour Beets. GF. V.

Tomato & Basil Soup. V. GFA. C/O

Ham, pea & Mozzarella Arancini. C/O

MAIN COURSE

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

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. C/O

DESSERTS

Steamed Christmas Pudding, Brandy Anglaise. C/O Served with Ice-Cream

Black Forest Cake, Cherry Ice Cream

Whisky Chestnut & Pear Yule Log, Pear Sorbet.

Selection of Ice-Creams C/O

A small treat from The Pear Tree for you to take away with and enjoy.

4 Courses- £129pp +10% Service Charge

Children- £69 C/O- Childs Option

Please complete your pre-order by Friday 1st December.