



THE FLEECE

CHRISTMAS PARTY MENU

£35 FOR TWO COURSES | £43 FOR THREE COURSES

TO START

Maple Roasted Parsnip Soup
Homemade Bread | Whipped Butter (VE, GF)

Pigs in Blankets
Onion Gravy (GF)

Smooth Chicken Liver Parfait
Onion and Thyme Bread | Chutney

Oak Roasted Salmon
New Potato Salad | Beurre Noisette | Brown Shrimp & Caper (GF)

MAIN COURSE

Prosciutto Wrapped Herb-Fed Turkey
Chestnut and Sage Stuffing | Duck Fat Fondant Potato | Cavolo Nero | Roasted Carrot | Bread Sauce Purée | Gravy (GF)

Grass-Fed Bistro Rump Steak
Field Mushroom | Balsamic Glazed Cherry Tomatoes | Fries | Peppercorn Sauce (GF)
(Served pink or well-done)

Pan-Fried Seabass Fillet
Dill Pollen Mash | Tenderstem Broccoli | Shetland Mussels | Saffron & Pimento Emulsion (GF)

Butternut Squash Risotto
Toasted Pumpkin Seeds | Deep Fried Sage (GF, VE)

DESSERT

Christmas Pudding Sundae
Mulled Wine Syrup | Double Jersey Ice Cream
(V, VE on request)

Rice Pudding
Apricot | Hazelnut | Caramel
(GF, VE)

Treacle & Biscuit Slice
Orange Sorbet | Spiced Syrup
(V)

Yorkshire Blue & Vintage Cheddar
Thomas Fudge Biscuits | Chutney | Celery | Frozen Grapes
(V)

