



THE FLEECE

CHRISTMAS PARTY MENU

£37 FOR TWO COURSES | £45 FOR THREE COURSES

TO START

Leek & Potato Soup

Truffled Cream | Chive Oil | Homemade Bread (VE)

Pigs in Blankets

Onion Gravy (GF)

Crispy Deep Fried Whitebait

Devilled Mayonnaise | House Salad

Pressed Terrine of Guinea Fowl

Fig & Walnut Chutney | Rosemary Focaccia (GF on request)

MAIN COURSE

Butter Poached Herb-Fed Turkey

Duck Fat Roast Potatoes | Carrot & Swede Puree | Creamy Cabbage | Roasted Parsnip | Sage & Onion Stuffing | Gravy
(GF on request)

Grass-Fed Bistro Rump Steak

Field Mushroom | Balsamic Glazed Cherry Tomatoes | Fries | Peppercorn Sauce (GF)
(Served Pink or Well-Done)

Poached Gnocchi

Roasted Butternut Squash | Hazelnuts | Sage | Pumpkin Seeds | Roquette (VE/GF)

Pan Fried Fillet of Seabass

Roasted New Potatoes | Winter Kale | Lobster Dressing (GF)

DESSERT

Traditional Christmas Pudding

Vanilla Custard
(VE)

Passionfruit Panna Cotta

Maple Granola | Pistachio (GF)

Caramelised Lemon Tart

Lemon Sorbet | Vanilla Syrup
(V)

Yorkshire Blue & Vintage
Cheddar

Thomas Fudge Biscuits | Chutney |
Celery | Frozen Grapes (V)





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Name										
										Leek & Potato Soup
										Pigs in Blankets
										Crispy Fried Whitebait
										Pressed Terrine of Guinea Fowl
										Turkey
										Grass-Fed Bistro Rump Steak
										Poached Gnocchi
										Pan Fried Fillet of Seabass
										Traditional Christmas Pudding
										Caramelised Lemon Tart
										Passionfruit Panna Cotta
										Yorkshire Blue & Vintage Cheddar
										Comments / Dietary Requirements

Lead Guest Name:	Date of Booking:
Number of Guests:	Time of Booking: