

VITTLE
AND
SWIG

CHRISTMAS 2019

EXTRA FESTIVE TREATS

V&S Festive Welcome, Christmas Punch & Three Festive Canapes £12 PP

Daily Bread, Whipped Butter £1.50 PP

STARTERS

Goose, Ham & Pheasant Terrine, Spiced Pear Chutney, Cranberry Ketchup

Sloe Cured Salmon, Pickled Beetroot, Fennel & Orange, Celeriac Slaw (GF)

Jerusalem Artichoke & Cauliflower Soup, Sprout Bhaji, Puffed Rice, Curry Oil (GF & VE)

MAIN COURSE

Norfolk Bronze Turkey Crown, Cranberry, Chestnut & Sage Stuffing & Pigs in Blankets

Kent Venison Shoulder, Truffle Honey Celeriac, Crispy Celeriac, Elderberry Dressing (GF)

Roast Hake, Leeks & Clementine, Mussel Beurre Blanc (GF)

Wild Mushroom & Swede Short Crust Pie, Cavolo Nero & Carrot Puree

All Served With

Duck Fat Roast Potatoes, Honey Parsnips

Braised Red Cabbage, Carrot & Swede Mash, Sprouts & Chestnuts

PUDDINGS & CHEESE

Festive Trio

Mulled Berry & Panettone Artic Roll | Sticky Toffee Pudding | Chocolate Pot, Clementine & Pistachio

Christmas Pudding, Courvoisier & Red Currant Custard

Cheese Plate, Biscuits & Homemade Chutney

Inc. Homemade Mince Pies & Christmas Crackers

Our dishes can be adjusted for any dietary requirement please make us aware at time of booking

Cafetière Coffee or Pots of Tea £2.00

Two Courses £27.50 | Three Courses £36.00