



THE SHIP
Christmas Menu

FRIDAY 29TH NOVEMBER - TUESDAY 24TH DECEMBER 2024

2 COURSES £29.95 | 3 COURSES £35.95

Starters

- Parsnip & celeriac soup with toasted sourdough and spiced Bombay butter (gfo)
- Chicken liver & brandy parfait with plum & berry chutney and granary toast (gfo)
- King shell on tiger prawns tossed in garlic & chilli butter served with warm focaccia and roasted lemon (gfo)
- Cin cured salmon with whipped horseradish, fennel and dill salad and candied lemon zest (gf)
- Wild mushrooms on sourdough crumpet with chestnut duxelles, creamed enoki and sauteed trumpet mushrooms served with fresh rocket and a truffle parmesan crisp (v)

Mains

- Traditional roast turkey crown, pigs in blankets, sage & shallot stuffing, herb roasted potatoes, confit carrots, honey glazed parsnips, cabbage & bacon and rich gravy (gfo)
- Rolled blade of beef with root vegetable rosti, buttered kale, honey glazed carrots and red wine jus (gf)
- Forester Wellington - celeriac, baby onion, beetroot, carrot and lentils wrapped in puff pastry served with herb roasted potatoes, confit carrots and red wine jus (vg)
- Baked skin on cod supreme with risotto rosso, crispy cavolo nero, olive caramel and black olive oil (gf)
- Pan roasted duck breast with herby hassleback new potatoes, butterbean puree, braised cabbage and port & orange jus (gf)

Desserts

- Luxury Christmas pudding with brandy sauce and blackberry & cranberry jam
- Candied clementine millefeuille with winter berry coulis, Chantilly clotted cream and clementine gel
- Dark chocolate pot with Amaretto-soaked berries and homemade shortbread biscuits (vg, gf)
- Winter cheese board with Miller's Damsel crackers, apple chutney, black grapes, balsamic pickled onions and celery sticks (£3 supplement) (gfo)
 - Per Las blue
 - Snowdonia truffle cheddar
 - Cenarth brie

Alters

Cafetiere coffee & mince pie

v - suitable for vegetarians | vg - suitable for vegans | gf - gluten free | gfo - gluten free option