

THE SHIP

# Christmas Menu

FRIDAY 1ST DECEMBER - SUNDAY 24TH DECEMBER 2023

2 COURSES £29.95 | 3 COURSES £35.95

## Starters

- Parsnip & celeriac soup with hot sourdough and spiced Bombay butter (vgo)
- Smoked salmon with avocado mousse, pickled beets and garlic croutes (gfo)
- Baked wild mushroom tart with roasted and pickled mushrooms, rocket & toasted walnut salad and rosemary pesto (vg)
- Coquille St. Jacques baked king scallop in the shell with mornay sauce, creamed potato and pancetta crumb
- Chicken liver & brandy parfait with apple & damson chutney and granary toast (gfo)

## Mains

- Traditional butter roasted turkey, herb roasted potatoes, pigs in blankets, sage & shallot stuffing, confit carrots, honey roast parsnips, cabbage & bacon and pan roasted gravy (gfo)
- 8oz Rump steak with whisky butter, watercress purée, triple cooked chips, thyme roasted mushrooms and peppercorn sauce (£3 supplement) (gf)
- Forestier Wellington - celeriac, baby onion, beetroot, carrot and lentils wrapped in puff pastry served with herb roasted potatoes, confit carrots and red wine jus (vg)
- Oven baked cod fillet with root vegetable gratin, buttered stem broccoli and Guvertztraminer & shallot sauce (gf)
- Pan roasted duck breast with star anise & sake braised plum, spiced beetroot purée, sweet potato fondant and pickled carrot & cucumber (gf)

## Desserts

- Luxury Christmas pudding with brandy sauce and blackberry & cranberry jam
- Vanilla crème brûlée with poached pear and chocolate tuille (gfo)
- Dark chocolate pot with Amaretto soaked berries and homemade shortbread biscuits (vg, gfo)
- 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

## After

Cafetière coffee & mince pie

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