



THE SHIP  
**Christmas Menu**

2 Courses £20.95 | 3 Courses £25.95

Starters

**Confit duck leg croquette**

with warm piccalilli dressing, apple & celery salad

**Curry spiced red lentil & coconut soup**

with onion bhajis ( v vg gf)

**Smoked salmon muffin**

with crab & dill rilette, pickled cucumber & confit plum tomato

**Sticky braised pig cheek**

with pickled onions, thyme rosti potatoes and mustard apple sauce (gf)

**Red wine poached pear**

grilled radicchio, radish, Stilton dressing & focaccia croutons (v vo gfo)

Mains

**Roast turkey with all the trimmings**

roast potatoes, pancetta sprouts, sticky red cabbage, carrots & swede mash, pigs in blankets, sage & onion stuffing

**Slow braised lamb shoulder**

with pressed potato & leek terrine, parsnip puree, smoked bacon savoy cabbage & red wine sauce (gf)

**Herb grilled plaice fillet**

with wild mushroom potato gnocchi, purple sprouting broccoli and lemon & parsley butter sauce

**Butternut squash, tomato and sage risotto**

with spinach, walnuts and white truffle oil (gf v vgo)

**Venison cottage pie**

with grilled Parmesan and thyme potato, buttered kale, honey & grain mustard roasted root vegetables (gf)

Desserts

**The Ship's luxury spiced Christmas sponge pudding**

with cranberry & port preserve & brandy sauce

**Mango and passion fruit and ginger fool**

with lemon shortbread (gfo)

**Baileys and white chocolate cheesecake**

with mandarin compote & salted caramel ice cream

**Cinnamon spiced toffee apple steamed pudding**

with honey glazed apple and English custard

**Selection of cheeses**

with red onion & celery chutney, olive bread, oat biscuits & grapes (gfo) £2.50 supplement

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