



MEAT PEOPLE

CHRISTMAS MENU

GLASS OF PROSECCO



STARTERS

Chicken liver parfait, fig jam & toasts
Maple glazed pork belly with apple & ginger puree
Chestnuts, mushroom & cranberry tarte with sour cream

MAINS

Beef wellington with roasted vegetables & gravy
Herb coated hake with peas & mint puree, finished
with brown butter
Orange glazed duck

DESSERTS

Plum frangipane with cinamon cream
Chocolate roll with nuts



3 Course dinner £55 per person