

SAMPLE MENU

P A S C A L E

B A R A N D G R I L L

To Start - *A festive amuse of Vichyssoise & Truffle*

STARTERS *select one*

Oysters & Bloody Mary Dressing *4 Oysters Per Serve* (GF)

Prawn, Asparagus & Salmon Roe (GF)

Roast Pork Belly, Spiced Apple & Fennel (GF)

Heritage Tomato Panzanella Salad (V, N)

MAINS *select one*

Roast Turkey, Stuffing & Pigs in Blankets (N)

Confit Ocean Trout, Beetroot, Apple & Sorrel (GF)

Jacks Creek Scotch & Béarnaise (GF)

Gnocchi, Pumpkin, Sage, Parmesan & Brown Butter (V)

All mains served with a selection of the below sides

Roast Baby Carrots, Honey & Lavender (GF, V)

Beef Fat Roast Potatoes (GF)

Mixed Leaf Salad With Aged White Balsamic (GF, V)

DESSERTS *select one*

Christmas Pudding & Brandy Anglaise

Pavlova, Fruits & Cultured Cream (GF)

Valrhona Dark Chocolate Marquis & Marinated Cherries (GF, N)

Selection Of Cheeses

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.

(GF) – Gluten Free, (N) – Contains Nuts, (V) – Vegetarian