

CHRISTMAS PARTY MENU 2019

To Start.....

Pan Fried Scallops, Jerusalem Artichoke, Pickled Kohlrabi, Crispy Kale

Pearson's Prawn & Lobster Cocktail, Crisp Iceberg Lettuce, Roasted Peppers, Avocado, Mary Rose Sauce

Beetroot Terrine, Candied Beetroot, Goats Cheese Parfait, Truffle Honey Dressing V

Confit Duck & Rosemary Rillette, Parsnip Puree, Apple and Celeriac Remoulade, Toasted Sourdough

To Follow.....

Roast Fillet Of Beef, Ox Cheek Croquette, Buttered Kale, Baby Carrots, Confit Shallot, Beef Dripping Chips, Red Wine Jus **36**

Roast Norfolk Bronze Turkey with Traditional Garnish, Roasted Chestnut with Brussel Sprouts, Honey Roasted Parsnips & Marjoram Roasting Juices **28**

Pearsons Fish Pie with Creamed Potatoes & Melted Cheese, Quail Egg, Buttered Broccoli **26**

Wild Mushroom Risotto, Cauliflower Puree, Poached Egg, Shaved Parmesan, Rocket & Perigord Truffle V **26**

Side Dishes all at 3.75

Chantenay Carrots & Star Anise

Cauliflower Cheese with Smoked Winterdale Cheese

Garlic Infused Creamed Spinach

Chestnut and Bacon Brussel Sprouts

Honey Roasted Parsnips

Triple Cooked Chips

Selection of Our Vegetables

Local Kale

Thin Chips

To Finish....

Pearsons Christmas Pudding, Winter Berry Compote, Brandy Custard

White Chocolate Cheesecake, Raspberry Sorbet, Honeycomb

Pearsons Festive Cheese Selection, Pear Chutney, Grapes, Crackers & Quince Bread

Spiced Brown Sugar Apple Cake, Compressed Apple, Gingerbread, Granny Smith Sorbet

All Main Course Prices Include A Starter and Dessert.

Please note our food does contain allergens, please ask for more details.
To the best of our knowledge, No Genetically Modified Ingredients have been used
A discretionary service charge of 10% will be added to the bill
All Prices are inclusive of 20% VAT