



FESTIVE MENU

AT
PINCHINTHORPE HALL

TWO COURSES £26
THREE COURSES £32

STARTERS

CAULIFLOWER VELOUTE, WILD MUSHROOMS, TARRAGON OIL,
TOASTED BREAD

HAM HOCK TERRINE, SPICED CHUTNEY, SOURDOUGH CROUTE

BEETROOT CURED SEA TROUT GRAVADLAX, PICKED BEETROOT,
HORSERADDISH

MAIN

ROAST TURKEY, STUFFING, ROAST & MASHED POTATO, PIG IN
BLANKET, VEGETABLES

BRAISED BEEF CHEEK, ONION PUREE, BRASIED SHALLOT, CARROT &
MASHED POTATO

GARLIC GNOCCHI, BUTTERNUT SQUASH PUREE, BUTTERED SPROUT,
CHESTNUT CRUMB

PAN SEARED COLEY, MUSSEL CHOWDER, BRAISED LEEK, SAFFRON
PARMENTIER POTATO

DESSERT

CHRISTMAS PUDDING, BRANDY SAUCE, CRANBERRIES

PEAR & APPLE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM

DARK CHOCOLATE TART, BLOOD ORANGE SORBET, HAZELNUT
BRITTLE

