



# FESTIVE MENU

AT  
PINCHINTHORPE HALL

TWO COURSES £26  
THREE COURSES £31

## 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

