# CHRISTMAS 2017

# 2 courses £27.50 - 3 courses £35.00

\*groups of 10+ people will be required to pre-order 1 week ahead of booking

# **STARTERS**

Cauliflower cheese soup A creamy soup of cauliflower, gratinated with cheddar cheese

Chicken liver parfait
A rich pate, served with toast and red onion marmalade

Queen scallop, artichoke puree & pancetta
Pan seared scallops, served with a smooth artichoke puree and crispy smoked pancetta

### MAINS

Roast turkey with all the trimmings
Roast turkey breast served with roasted potatoes, carrots and parsnips, Brussel sprouts,
sausage stuffing, bread sauce, turkey gravy and turkey crackling

Roast vegetable wellington
Roasted swede, turnip, butternut squash and chestnuts served with roast potatoes, carrots and parsnips,
bread sauce and vegetarian gravy

Hake, roast chestnut puree, beurre blanc
Pan seared Hake with a chestnut puree, roasted and crushed chestnuts, clementine butter sauce

Whole crab Roasted whole crab served with old bay fries and salad

## **DESSERTS**

Christmas pudding
Traditional Christmas pudding served with brandy custard

Spiced orange cake
Cinnamon, nutmeg and caramelised orange cake served with vanilla ice cream

Chocolate yule log Chocolate sponge, rolled and filled with a rich butter cream and dusted with icing sugar

#### W W W . C R A B T A V E R N . C O . U K