

Christmas Party Menu 2018

2 courses £19.50 or 3 courses £24.50

To Start

Duo of Smoked Salmon

salmon mousse & sliced salmon, pea pesto, crispy capers, micro herbs

Beef and Vegetable Broth

warm bread

Pistachio Crusted Halloumi (v)

roasted parsnip hummus, cranberry & heritage carrot salad, chargrilled bread

Mains

Roast Turkey, Pig in Blanket and Bread Sauce

shallot & garlic roasted potatoes, carrots, parsnips, sprout & leek gratin, gravy

Grilled Fillet of Bream with Herb Crumb

crushed potatoes with spring onion & chive, cavalo nero, cockle & clam sauce

Mixed Root Vegetable Gratin (v)

in a cider sauce, topped with toasted oat crumb, shallot & garlic roast potatoes, greens

Desserts

Spiced Apple, Pear and Christmas Pudding Crumble

burnt sugar & brandy gelato

Coffee Cup

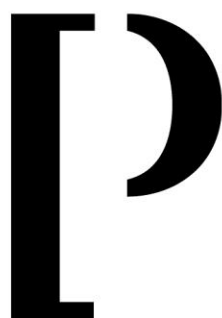
pannacotta flavoured with coffee, chocolate soil, winter berry compote

Sorbet

choose from locally made st.clements or mulled wine sorbets

British Cheese Selection

quince, grapes, crackers, chutney
(supplement £2.50)



**Pallant
House
Gallery
Restaurant**

Please ask for information on allergens and food intolerances before placing your order. Thank You.

A discretionary service charge of 10% will be added to your bill. Gratuities are distributed equally amongst all members of staff.

