HEANEY & MILL

Christmas Menu

3 COURSES £45

STARTERS

Classic King Prawn Cocktail

Grapefruit, Bloody Mary Marie Rose, Brioche, Avocado & Gem Lettuce (P, GFA)

Oven Baked Brie De Mauex

Caramelised Onions, Roasted Grapes, Chees & Onion Crumb, House Bread (V)

Salt Baked Beetroot Carpaccio

Roasted Fig, Aged Balsamic, Rocket Pesto, Whipped Vegan Feta & Toasted Pumpkin Seeds (VG, GF)

Whipped Chicken Liver Parfait

Cranberry Gel, Cornichons & Melba

MAINS

Jerusalem Artichoke and Truffle Tartlet

Onion Soubise, Vegan Pomme Puree, & Glazed Carrots (VG, GFA)

Turkey Ballotine

Pomme Puree, Baby Carrots, Charred Sprouts, Pigs in Blankets, Red Wine Jus & Cranberry Sauce (GF)

Roasted Cod Bourguignon

Fondant Potato & Bourguignon Garnish (P, GF)

Glazed Featherblade of Beef

Pomme Puree, Burnt Onion, Smoked Celeriac & Truffle Jus (GF)

DESSERTS

Chocolate Opera Gateaux, Spiced Pear & Toasted Oat Crumble (V)

Warm Treacle Tart & Clotted Cream ice Cream (VG)

Gingerbread & Blood Orange Trifle, Creme Diplomat & Cointreau Soaked Fruit (VG)

Blackberry & Raspberry Pavlova, Blackberry Compote, Chantilly Cream & Mint (GF, V)

Dietary key: (N) - Contains nuts | (P) - Pescatarian | (V) - Vegetarian | (VA) - Vegetarian Available | (VG) - Vegan (VGA) - Available Vegan | (GF) - Gluten Free | (GFA) - Available Gluten Free