

Festive menu 2024

2-courses £38.50 | 3-courses £45.50

Starters

Roasted Plum Tomato, fresh basil Soup, warm ciabatta roll.

Ham Hock Terrine, Apple gel, Hot water pastry croute, baby watercress.

Beetroot & tequila Gravad lax, dill mustard dressing rye bread.

Marinated mozzarella, roasted peppers, rocket, and red pesto.

Mains

Festive Roast Turkey: pigs in blankets, cranberry & orange stuffing, roast potatoes, & rich gravy
Pan-roasted lamb rump: Hasselback potatoes, minted pea salsa, shallot, and Malbec sauce.

Beef Bourguignon, wild Mushrooms, Pancetta lardons, Horseradish & rosemary mashed potatoes.

Butternut squash, yellow courgette & red pepper Wellington, Thai coconut broth.

Oven Baked Cod loin fillet: crushed new potatoes with spinach and spring onions, split garlic, and parley oils.

Desserts

Christmas pudding, Brandy Sauce

Lemon and blueberry meringue roulade,

Raspberry and Prosecco posset,

Espresso martini cheesecake

2 scoops of Ice cream or sorbet served in a brandysnap basket.

Booking Policy 10% deposit is required on booking Tables under 12, Refundable cancellation 48 hours in advance Tables over 12, Refundable cancellation 7 days in advance

Contact hello@theshipinnitchenor.co.uk to inquire.

