

HOME

CHRISTMAS MENU

STARTERS

CELERIAC, PARSNIP & APPLE SOUP WITH ROSEMARY CROUTONS & SAGE OIL
CRISPY PRAWN COCKTAIL, MARIE ROSE MAYO, AVOCADO, SUNDRIED TOMATO,
CUCUMBER & BABY GEM
WHIPPED GOATS CHEESE SALAD, PICKLED BEETROOT, CHICORY, ORANGE, CANDIED
WALNUT, BALSAMIC
POTTED PORK & HAM HOCK WITH RED ONION CHUTNEY & TOASTED SOURDOUGH
SMOKED SALMON, CELERIAC REMOULADE, CRISPY PICKLES, SOFT EGG &
WATERCRESS

MAINS

TURKEY BALLOTINE & ROAST HAM, STUFFING, ROASTIES, CRUSHED CARROT &
PARSNIPS, SPROUTS, BRAISED RED CABBAGE, CRANBERRY SAUCE, CHIPOLATAS &
RED WINE JUS
BRAISED BEEF BOURGUIGNON WITH MASH & CONFIT CARROT
CHICKPEA & SWEET POTATO DHAL WITH TEMPURA GREEN BEANS & SAFFRON RICE
PAN FRIED SEABASS WITH ORZO PASTA & TOMATO, SPINACH, BROCCOLI & CRAB
SAUCE VIERGE
PUMPKIN RAVIOLI WITH GARLIC CHILI OIL

DESSERTS

CHRISTMAS PUDDING WITH BRANDY CRÈME ANGLAISE & CHANTILLY CREAM
STICKY TOFFEE PUDDING WITH SALTED CARAMEL SAUCE & VANILLA ICE CREAM
CHOCOLATE FONDANT, VANILLA ICECREAM, CHOCOLATE SAUCE
DUO OF CHEESE WITH QUINCE JELLY AND CRACKERS

LUNCH

TWO COURSE £22
THREE COURSE £27.50

DINNER

TWO COURSE £23.50
THREE COURSE £28.50

Please inform your server of any allergies or dietary requirements

Please note a discretionary service charge of 10% is added to all bills. All tips and gratuities are pooled and paid out fairly to front of house and kitchen staff by an independent tronc master. This is in line with the current recommended industry best practice. Home Restaurant retains no percentage for admin.