

# Peruga Christmas Menu

## To Start...

Soup of the day with fresh bread and butter

Ham hock terrine, Cumberland sauce, apple + parsnip

Highlands Smoked Salmon, smoked salmon & cream cheese mousse, cucumber & focaccia croute

Goats cheese, walnut & beetroot tartlet with walnut pesto

Crab fritters, apple puree, endive

Roasted beetroot, feta and quinoa salad, orange + thyme dressing

## Main Course...

Traditional roast turkey, stuffing, pig in blanket, roast potatoes, seasonal vegetables and gravy

Sea bream, jasmine rice, green thai broth, pak choi, rice noodles **£3.00 Supplement**

Parsnip risotto, toasted almonds, peppercorn cream cheese

Slow braised lamb shoulder, vichy carrot & leek, duchess potato **£3.50 Supplement**

Roasted Jerusalem artichokes, puy lentils, baba ganoush and spiced plums

Parsley crusted hake fillet, new potatoes, braised leeks, celeriac veloute

Feather blade of beef, mash potatoes, vichy carrot, herb dumpling and gravy

Rib-eye steak, tomato, mushroom, hand cut chips, peppercorn sauce **£7.00 Supplement**

## Dessert...

White chocolate, orange and star anise parfait

Selection of British cheese with biscuits **£3.50 Supplement**

Traditional Christmas pudding, brandy sauce, sweet pickled cranberries

Mulled fruit crème brulee, ginger shortbread

Cranberry and lemon treacle tart with clotted cream

Tiramisu

Two scoops of ice cream

**£17.95 for 2 courses**

**£19.95 for 3 courses**