

THE
FRIARS HEAD

RESTAURANT & PUB

CHRISTMAS PARTY MENU

TO START

SOUP

SWEET POTATO - BUTTERNUT SQUASH & GINGER - PARSNIP CRISPS (VE/GF/DF)

BEETROOT & CARAMELISED ONION TARTE TATIN

FIG PUREE - FROZEN EDAMAME CRÈME FRAICHE - RASPBERRY DUST (GF/VE)

SMOKED SALMON & PRAWN TIAN

GREEN LENTIL & PEPPER SALAD - CHARRED LIME - MARIE ROSE SAUCE (DF/GF)

HAM HOCK TERRINE

APPLE & PLUM CHUTNEY - TOASTED SOURDOUGH (GFA/DF)

MAINS

TRADITIONAL ROAST TURKEY ROULADE

DUCK FAT ROASTIES - MASH - PIGS IN BLANKETS - PARSNIP & HONEY PURÉE
ROASTED BRUSSELS & CARROT - MADEIRA JUS

STUFFED PEPPER

COURGETTE - CHESTNUT - CHEESE - TRUFFLE OIL COUS COUS - TOMATO VELOUTÉ (VEA/GF)

PAN FRIED SALMON

MINTED CRUSHED POTATOES - BRAISED SPROUTS & BACON - CHERVIL CREAM SAUCE (GF)

BRAISED BEEF DAUBE

WINTER ROOT VEGETABLES - BACON & BABY ONIONS - CREAMY MASH (DFA/GFA)

PORK MEDALLIONS

WHOLEGRAIN MUSTARD - CARAMELISED ONION MASH - WILTED SPINACH
ROAST GARLIC SAUCE (DFA/GF)

TO FINISH

APPLE BLACKBERRY & THYME CRUMBLE - CUSTARD (VEA/DFA)

STICKY TOFFEE PUDDING - TOFFEE SAUCE - CREAM

PROFITEROLES - CHOCOLATE SAUCE

CHRISTMAS PUDDING - BRANDY SAUCE

TWO COURSES - 28.00

THREE COURSES - 35.00

(V) VEGETARIAN, (VE) VEGAN, (GF) GLUTEN FREE

ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN & OTHER ALLERGENS COULD BE PRESENT & OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. FULL ALLERGEN INFORMATION IS AVAILABLE
PLEASE ASK A MEMBER OF STAFF FOR ALLERGEN INFORMATION.