

# CROOTS FESTIVE MENU

AVAILABLE FROM 24TH NOVEMBER 2023

## TO START

### **SPICED PARSNIP SOUP** (V,GFO,DFO)

Served with Sourdough Toast, Parsnip Crisp, Croots Lemon Oil

### **HOT SMOKED MACKEREL RILLETTE** (GFO)

Beetroot Textures, Horseradish Cream, Apple and Sourdough Toast

## MAIN COURSE

All served with seasonal vegetables

### **TWELVE HOUR BRAISED BEEF CHEEK** (GF)

Garlic Mashed Potato, Butter Braised Carrot, Redcurrant Gravy

### **ROAST DALE BANK FARM TURKEY BREAST** (GFO)

Duck Fat Roast Potatoes, Honey Glazed Parsnip, Sage and Onion Stuffing, Croots Farm Chipolata, Roast Gravy

### **PORTOBELLO MUSHROOM, HAZELNUT, BRIE AND CRANBERRY**

### **WELLINGTON** (V)

Garlic Mashed Potato, Charred Chicory, Oyster Mushroom and Tarragon Cream Sauce

## DESSERT

### **TRADITIONAL CHRISTMAS PUDDING**

Served with Brandy Sauce

### **BELGIAN DARK CHOCOLATE TART** (GF,DF,VE)

Dark Cherry Compote, Vanilla Bean Ice Cream

**2 COURSES - £27.00**

**3 COURSES - £32.00**

## **BOOKING AND PRE ORDER ESSENTIAL**

please speak to a member of the café team for more information, or email [cafe@croots.co.uk](mailto:cafe@croots.co.uk)

  
**CROOTS**  
FARM SHOP

All of our food is freshly prepared in our café kitchen and may contain any of the main 14 allergens. If you have an allergy please speak to a member of the team for more information.