

DECEMBER

STARTERS

House Marinated Olives **(GF VG)** £4 Add toasted bread & oil **(GFA VG)** £3

Parsnip and apple soup, crusty bread (GfA VG)

Smoked haddock Kedgerree & soft boiled egg (GF)

Guinea fowl terrine, celeriac remoulade & Suzanne's seasonal chutney, crostini (Gfa)

Creamy goats cheese & cranberry arancini, port and orange glaze

Smoked mackerel and horseradish paté, crispy capers with crostini (GFA)

MAINS

Porchetta with bubble and squeak and braised red cabbage, gravy (GFA)

Venison burger, chorizo jam, cheddar, chips and pickles

Confit duck leg, sweet potato puree, juniper braised cabbage & pink peppercorn sauce (GF)

Roast turkey crown with all the trimmings (GFA)

Braised beef cheek, horseradish mash and roast root veg

Pan fried haddock, parsnip puree, smoked pancetta, & parsley cream (GF)

Dry rubbed Venison haunch, tartiflette with sweet and sour onions (GF)

Parsnip, chestnut & cranberry terrine, with all the trimmings (VG)

Sausage & mash with juniper braised red cabbage, onion gravy

Marinated bavette, tenderstem broccoli, house chips and diane sauce (GFA)

SIDES

House Fries **(VG GF)**
Stuffing ball

Santa's xmas fries **(V GF)**
Pigs in blankets

Buttered Mash **(GF)**

Seasonal Veg **(GF)**

DESSERTS

Sticky ginger pudding with fennel infused butterscotch sauce

Homemade Bakewell pudding

White chocolate and cranberry parfait (Gf)

Mulled poached pear with vegan vanilla ice cream (VG, GF)

Coldeaton Ice Cream and Sorbet selection £2/ scoop

Packhorse cheese selection GfA

For information about allergies, please ask your server for the folder. You can make a booking online via our website, or email us on mail@packhorselongstone.co.uk We need a pre order for parties of 10 and over during the holidays and we take a deposit of £10/person for this size.