

The Merchant's Yard

Restaurant & Rooms



FESTIVE
THREE COURSE MENU

STARTERS

Roast Parsnip Soup

Chestnuts, apple, warm onion bread

Duck Liver Parfait

Cranberry chutney, smoked almonds, roasted brioche

Cod Arancini

Smoked haddock & potato chowder, pancetta, spiced oil

Roasted Hispi Cabbage (GF, V, Ve)

Wild mushroom ketchup, spring onion, soy ricotta

MAINS

Roast Breast of Free-Range Turkey

Sage & apple stuffing, bacon-wrapped chipolatas, roast potatoes, creamed sprouts, glazed root vegetables, roast turkey jus

Short Rib of Prime English Beef

Creamed Mayan Gold potato, braised & stuffed onion, parsnip purée, bone marrow jus

Roast Loch Duart Salmon (GF)

La Ratte potatoes, roast cauliflower purée, seasonal greens, Bearnaise sauce

Spiced Onion, Spinach & Apple Rosti (GF, V, Ve)

Charred tenderstem broccoli, poached chicory, Grelot onions, almonds, herb oil

DESSERTS

Mrs Hopkins' Christmas Pudding

Brandy custard, chocolate rum butter

White Chocolate & Mandarin Cheesecake

Gingerbread ice cream, mandarin jelly

Spiced Marinated Pineapple (V, Ve)

Pistachio crumb, lime sorbet, salted caramel popcorn

British Cheese Board

Fruit, crackers, chutney

£ 4 2 . 9 5 P E R P E R S O N