

THE
PEAR TREE
CONTEMPORARY
VILLAGE INN

**BOXING DAY
MENU**

STARTERS

Chicken Liver & Pancetta Parfait, Red Current Jam, Toasted Focaccia.

French Onion Soup, Gruyère en Croute. V. GFA

Smoked Salmon Avocado, Lemon Dill, Compressed Cucumber. GF

Tomato & Basil Soup C/O

MAIN COURSE

Carved Norfolk Bronze Turkey, Roast Potatoes, Glazed Roots, Cranberry & Orange Sauce, Port Jus. GFA. C/O

Sirloin of Hereford Beef, Yorkshire Pudding, Roast Potatoes, Glazed Roots, Beef Gravy.

Honey & Mustard Glazed Ham, Grain Mustard & Parsley Cream, Roast Potatoes, Glazed Roots.

Sweet Potato & Chestnut Roast, Roast Potatoes, Glazed Roots, Sauté Sprouts, Port Jus. V. C/O

Wild Halibut, Parsnips & Vanilla Puree, Parsnip Crisps, Pickled Samphire, Seared King Scallop. GF + £7

DESSERTS

Black Forest Cake, Cherry Ice Cream.

Steamed Christmas Pudding, Brandy Anglaise C/O with Ice Cream

Whiskey Chestnut & Pear Yule Loge, Pear Sorbet.

Selection of Ice Cream C/O

3 Courses- £38.95pp +10% Service Charge

Children £18

*+Denotes Any Additional Service Charge

Please complete your pre order by Friday 1st December.