LOCAL PRODUCE • MILES BETTER

# CLOCK HOUSE
GASTROBAR

## *Christmas Fayre*

**10 PP DEPOSIT & PRE-ORDER REQUIRED**

SERVED DAILY 12-9PM
12TH NOVEMBER - 26TH DECEMBER
TWO-COURSES **26**
THREE COURSES **32**

## To Start.

**Smoked Chicken Liver Parfait**
Onion & spiced orange marmalade, toasted ciabatta.

**Roasted Leek & Williamson's Farm Potato Soup (v)**
Vine's bakery bread roll, butter.

**Goats Cheese & Cote Hill Blue Filo Roll (v)**
Spiced cranberry & carrot chutney, watercress.

**Langoustine & Smoked Salmon Cocktail**
Bloody Mary sauce, shredded lettuce, cucumber, Vine's bakery bread roll

**Pork Shoulder & Ham Hock Bon Bon**
Apple compote, black pudding crumb.

## Main.

*All served with garlic and thyme roasted potatoes, creamy mash, maple carrots and parsnips, sticky braised red cabbage, sautéed Brussels sprouts.*

**Roasted Turkey Breast**
Stuffed with cranberry & sage stuffing, pigs in blanket, duck fat Yorkshire pudding, traditional gravy.

**Braised Beef Brisket Ballantine**
Roasted carrot purée, red wine gravy.

**Honey Glazed Crispy Pork Belly**
Hawkstone apple cider reduction.

**Baked Scottish Salmon**
British butter & dill Hollandaise.

**Mushroom, Garlic & Spinach Tart (v)**
Melted British brie.

## To Finish.

**Baked Dark Chocolate Tart (v)**
Honeycomb, baileys scented crème diplomat.

**Traditional Christmas Pudding (v)**
Brandy Anglaise.

**Warm Stout Sticky Toffee Pudding (v)**
Spiced caramel, vanilla ice cream.

**Spiced Rum & White Chocolate Cheesecake (v)**
Rum and raisin ice cream.

**Clockhouse Cheeseboard (v)**
Wensleydale, blue Stilton, Somerset Brie, spiced cranberry & carrot chutney, grapes, crackers

ADD ON:
Coffee & Mince Pie with Rum Butter **5.5**