



WINEYARD'S GAP INN

# FESTIVE MENU

## STARTERS

Crispy Tempura Artichokes, Rosemary and Chilli Syrup (ve)

Duck Terrine, Cranberry and Orange Sauce, Clementine, Watercress Salad (gf)

Creamy Celeriac Soup, Sourdough Croutons, Parsley Oil (v)

Smoked Mackerel & Cream Cheese Tart, Pickled Radish, Candied Beetroot, Lemon & Dill Oil

## MAINS

Roasted Turkey Served with Traditional Trimmings (gf)

Cranberry, Lentil and Chestnut Roast Served with Traditional Trimmings (ve)

Wild Mushroom and Shallot Tart, Madeira Sauce, Hot Honey Carrots, Buttered Kale (v)

Venison Haunch, Fondant Potato, Creamed Sprouts, Pickled Blackberries, Port Jus (gf)

Salmon en Crouete, Braised Red Cabbage, Chive & White Wine Sauce

## DESSERTS

Vanilla Creme Brûlée, Mulled Fruit Compote (gf, v)

Chocolate Tart, Spiced Orange Sorbet, Dried Candied Orange (v)

Traditional Christmas Pudding, Brandy Ice Cream (gf, v)

Panettone Bread & Butter Pudding, Marsala Custard (v)

Apple Fool, Cinnamon Biscotti, Apple Crisp (ve)

Festive Cheese Plate, Crackers, Chutney, Pickled Pear (v)

£42 3 COURSES

£35 2 COURSES

