

VCL Christmas Dinner 2022

Starters

Spiced Parsnip & Sweet Potato Soup
Coconut dressing, basil pesto, sourdough bread (ve)

Duck Parfait
British apple & fig chutney, toasted brioche

Smoked Salmon Marinated in Orange, Fennel Pollen & Dill
Horseradish crème fraîche, capers, cornichons, watercress, toasted sourdough

Goats Cheese, Beetroot & Mulled Wine Tart Tatin
Roasted tomato & rocket salad, lemon & tarragon dressing, salsa verde (v) *Vegan option available (ve)*

Mains

Loch-Reared Rainbow Trout
Clotted cream pommes purée, clams, samphire, lemon & thyme shellfish velouté

Roasted Pumpkin
Cropwell Bishop Stilton, black grapes, chicory, watercress, toasted pine nuts, basil dressing (v) *Vegan option available (ve)*

Cranberry, Swede & Walnut Roast
Thyme-ruffled roast potatoes, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, gravy (ve)

Pan-Roasted Venison Cutlet
Parsnip purée, sautéed pancetta & Paris brown mushrooms, truffle dauphinoise potatoes, Bordelaise sauce

10oz Ribeye (+7.00)
Triple-cooked chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Hand-Carved Turkey Breast
Cumberland pig-in-blanket, thyme-ruffled roast potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, red wine jus

Desserts

Spiced Sticky Toffee Date Pudding
Vanilla crème anglaise (v)

Chocolate Caramel Ganache
Vegan vanilla iced dessert (ve)

Winter Berry Eton Mess
Fresh blackberries, whipped cream, British blackcurrant curd, crushed meringue, amaretti biscuits (v)

Spiced Fruits Bakewell Tart
Blackcurrant curd, ginger ice cream, vanilla crème anglaise (v)

Cheeseboard (+6.00)
Long Clawson Shropshire Blue, Cenarth Brie, Ford Farm Coastal Rugged Mature Cheddar, Beltons Double Gloucester, Fudge's biscuits, black grapes, apricot & ginger chutney, spiced baby figs in rum (v)