PISSARRO'S CHRISTMAS DAY MENU 2018

Craft Gin & Tonic Cocktail on Arrival

Starter

Roasted Root Vegetable & Apple soup

Cheese & Charcuterie Board

With Olives, Mix of Smoked Meat, Italian Salami, Oak Smoked Cheese, Onion Chutney & Locally Baked Sourdough

Pan Fried King Prawn & Calamari

with Chorizo & Cherry Tomato Sauce served with Locally Baked Sourdough

Rosemary & Garlic Butter Studded Baked Baby Camembert served with Locally Baked Bread

Main

Traditional oven Roasted Turkey & Rib of Beef or Nut Roast with all the trimmings

Slow Cooked Rump of Lamb

Served with Celeriac Mash Potato, Malbec Demi - Glace & Seasonal Vegetables

Beetroot & Squash Wellington with Roast Potatoes & Vegetables

Herb Crusted Seabass

Served on a bed of Portuguese Seafood Cataplana Stew

Dessert

Christmas Pudding with Brandy Sauce

Fruits of The Forest Eton Mess & Ice Cream

British Cheese Board

Trio of locally produced Ice Cream

To END
Mince Pies & Coffee
£59 per Head
£30 per Child

www.pissarros.uk.com

christmas@pissarros.co.uk