

# **Alma Festive Fayre**

Served from 1st December - 22nd December 2021

## **To Start**

Roast Parsnip & Apple Soup - Parsnip crisps and crispy sprouts (v)

North Atlantic Prawn Cocktail - Classic cocktail sauce and sourdough

Duck Liver Parfait - Bramley apple puree, hazelnut praline and pickled blackberries

Deep Fried Brie - Panko breadcrumbs and cranberry jam (v)

## **The Main Event**

Roast Breast of Turkey - Chestnut & cranberry stuffing, pigs in blankets, garlic & thyme roast potatoes, maple roast carrots and parsnips and proper gravy

Slow-cooked Belly of Pork - Sage mash, baby fennel, cavolo nero, crackling and grain mustard jus

Fillet of Salmon - Basil & pistachio crumb, sauteed heritage potatoes, samphire, white wine and lobster sauce

Portobello Mushroom, Chestnut, Spinach Wellington - Sautéed beech mushrooms and onion gravy (v)

## **To Finish**

Traditional Christmas Pudding (v) - Vanilla bean custard, brandy butter and almonds (v)

Sticky Toffee Pudding - Bourbon vanilla ice cream (v)

Dark Chocolate Torte - Brandy snap and vanilla ice cream (v)

Caramelised Brandy Snap Crème Brûlée - Home-baked vanilla sable biscuits (v)

*Two courses £17 | Three courses £21*