



# CHRISTMAS FEAST

## Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Smoked duck breast, orange & watercress salad

Smoked haddock & leek tart, rocket & fennel salad

Chicken liver parfait, caramelised onion & thyme chutney, watercress, sourdough toast

## Mains

Crown of English turkey, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots, goose fat roast potatoes, Savoy cabbage, honey roasted parsnips, gravy

Roast sirloin of beef, horseradish cream, creamed Brussel sprouts, goose fat roast potatoes, crushed roots, Savoy cabbage, honey roasted parsnips, gravy

Butternut squash, chestnut mushroom & spinach Wellington, Jerusalem artichoke purée, sprouting cauliflower (vg)

Slow-cooked beef, ale & parsnip suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

Pan-roasted sea bass, crushed potatoes & bacon, samphire & leeks, butter sauce

## Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Cenarth Brie, quince jelly, celery, seeded crackers

**3 courses £40.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.

THE NORTH COTE.CO.UK

CHRISTMAS

2020



# PUSH THE SLEIGH OUT

*A table sharing option for you and your guests,  
served banquet style. Choose one dish from each section,  
for the ultimate Christmas feast. Minimum 4 people.*

**£65.00 per person**

## Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory,  
celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson,  
butterbean hummus, balsamic pickled onions, sourdough, olives,  
chicory, little gem & radishes

## Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel  
sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce,  
watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat  
roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey  
roasted parsnips, horseradish cream, watercress, gravy

## Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie,  
quince jelly, celery, seeded crackers

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