

# Crab & Cow Leire

## Starters

Spiced Monkfish Scampi, Pea Puree, Roasted Lemon Crème Fraiche

Truffled Wild Mushroom, Garlic & Binham Blue Tart, Charred Baby Leek, Gremolata [vgo]

King Prawn Bruschetta, Tomato & Chorizo Salsa, Lemon Puree, Rocket

Roast Butternut Squash Soup, Goats Curd, Pine Nut Granola gfo

Rolled Foie Gras & Duck Breast Galantine, Black Cherry Puree, Pickled Carrots, Toasted Brioche gfo

## Mains

Roast Turkey Crown,  
Goose Fat Roast Potatoes, Pigs in Blankets, Wilted Greens Stock Gravy

Roast Fillet of Beef,  
Braised Onion, Potato Rosti, Mushroom Puree, Black Olive Tapenade gf

Grilled Wild Sea Bass,  
Potato, Leek & Dill Risotto, Oyster Emulsion, Parmesan, Tempura Samphire gfo

Braised Pork Belly,  
Seared Scallops, Fondant Potato, Cavalo Nero, Chorizo & Smoked Paprika gf

Grilled Cauliflower Steak,  
Charred Leeks, Parmesan & Hazelnut Crumb, Roast Shallot & Hazelnut Crumb gf [vgo]

## Desserts

Homemade Christmas Pudding, Brandy & Vanilla Sauce,

Sticky Toffee Muffin, Clotted Cream, Butterscotch Sauce

Dark Chocolate Torte, Honeycomb, Passion Fruit Curd gf

Spiced Panettone Cheesecake, Salted Caramel Ice Cream,

Chilled Vanilla & Raspberry Souffle, Baked White Chocolate, Hazelnut Meringue

[vgo] vegan option available

Christmas Day