



pitchside
restaurant • bar

CHRISTMAS DAY LUNCH.

MAINS

All accompanied by a crispy polenta coated potatoes, Yorkshire pudding, pigs in blankets, peppercorn jus, cauliflower Polonaise, root vegetable purée, chestnut and truffle oil brussel sprouts, turmeric and curry leaf parsnips

(G/E/M/C/SD/V)

TURKEY PORCHETTA

With caramelised clementines

(G/M/SD/C)

HERB SCENTED & GLAZED SLOW ROASTED RIB OF BEEF

(MU/C)

CRISPY GNOCCHI

With baby spinach, chestnut mushrooms, seared cherry tomatoes, artichoke hearts, toasted pine nuts infused with a smoky tomato frito sauce

(V/VE/G/T)

STUFFED BAKED SOLE

With crab meat, lobster cream sauce

(F/M/G/CR/C)

STARTERS

CELERIAC SOUP

Topped with chopped roasted hazelnuts and truffle oil
(T/S/V/VE/C)

SMOKED CHICKEN & HERB TERRINE

With tarragon mayonnaise, pickled mushrooms, honey mustard dressing, baby herb salad and toasted brioche

(MU/E/M/G/SS/S/T)

GOATS CHEESE & BEETROOT ARANCINI

With dressed rocket and smoked paprika aioli herb salad

(V/T/P/SS/G/M)

SALMON PATE, BEETROOT CURED SALMON

With a root vegetable salad and rye bread

(SS/G/F/E/M/MU)

DESSERTS

SNOW CAPPED BELGIAN CHOCOLATE & BLACK CHERRY MOUNTAIN DESSERT

With griottine cherries, fresh raspberries and chocolate soil

(M/G/V/T/E/S)

CHRISTMAS STICKY TOFFEE PUDDING

With clementine and brandy sauce served with

christmas pudding ice-cream

(G/E/M/S/T/V)

CHOCOLATE CHEESECAKE

With dulce de leche cream and raspberry coulis

(G/E/M/S/T/V)

SELECTION OF BRITISH CHEESES

Accompanied by crackers, celery and chutney

(C/V/M/MU)

TEA OR COFFEE, MINCE PIES & PETIT FOURS

(G/E/M/S/SD/T)