



# Mapperley

## Christmas 2018

### STARTERS

#### ROASTED TOMATO SOUP

TOPPED WITH SALSA VERDE. SERVED WITH SOURDOUGH,  
TOASTED SEEDS AND OLIVE OIL (V)

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#### THYME-ROASTED PORTOBELLO MUSHROOMS

WITH CHESTNUT PURÉE AND MELTED GRUYERE CHEESE,  
SERVED WITH TOASTED CIABATTA

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#### OAK SMOKED SALMON

IN A DEVON CRAB CRÈME FRAÎCHE WITH PICKLED  
BEETROOT AND TOASTED CIABATTA

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#### DUCK LIVER & PORT PARFAIT

WITH GOOSEBERRY & PROSECCO FLAVOUR COMPOTE  
AND TOASTED CIABATTA



### MAINS

#### ROASTED TURKEY BREAST

SERVED WITH GRAVY, BREAD SAUCE AND TRADITIONAL FESTIVE TRIMMINGS

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#### ROASTED SALMON WELLINGTON

IN FILO PASTRY WITH WILTED SPINACH, FONDANT  
POTATO AND BOUILLABAISSA SAUCE

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#### ROOT VEGETABLE & MIXED NUT ROAST

ON A BED OF HEIRLOOM TOMATOES & SPINACH WITH ROASTED  
POTATOES, BEETROOT AND CHIVE SAUCE (V)

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#### SLOW-COOKED SMOKY BEEF SHORT RIB

WITH ROASTED SHALLOTS, ROOT VEGETABLE  
MASH AND COPPER JUS



### DESSERTS

#### GINGERBREAD CRÈME BRÛLÉE

WITH FLAVOURS OF CINNAMON, SERVED WITH A  
HOME-BAKED GINGER SHORTBREAD BISCUIT (V)

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#### CHRISTMAS PUDDING

FILLED WITH VINE FRUITS & ALMONDS SOAKED IN  
WHITE RUM WITH BRANDY SAUCE (V)

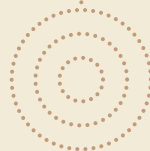
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#### WARM BELGIAN CHOCOLATE BROWNIE

WITH BOURBON VANILLA ICE CREAM (V)

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#### BRITISH CHEESE BOARD



2 Courses £20pp 3 Courses £25pp

