

# CHRISTMAS AT DARRYS

*two courses for £26.95 / three courses for £31.95*

## *Starters*

### **Cured venison & pork belly terrine**

With green peppercorns, red onion jam & toasted focaccia

### **Cauliflower & Spinach Soup (v,gf)**

With red pesto crostini finished with crispy moulin & a touch of wasabi oil

### **Grilled Cantaloupe & Honeydew Melon Caprese Salad (v,gf)**

With cherry tomato, buffalo mozzarella, toasted pine nuts, red oakleaf lettuce & balsamic dressing

### **Duck & Chanterelle Julien (gf)**

A classic winter potted dish of duck meat & Chanterelle mushrooms in a rich Gruyere cheese sauce, served with basil oil toast for dipping

### **Pan Seared Scallops (£4 supplement)(gf)**

With grilled chorizo, cauliflower puree & pea shoots

## *Mains*

### **Traditional Roast Norfolk Turkey**

Stuffed with plums, sage & cranberries. Served with honey roasted walnuts, brussel sprouts, sauté potatoes, creamed spinach with shallots, pig in a blanket, sage & onion stuffing and a red wine jus & cranberry sauce

### **Spinach Ravioli with Wild Mushroom Ragu (v,gf)**

With fresh basil, pesto oil, crispy moulin & shaved parmesan

### **21 Day Aged Fillet Steak (£5 supplement)(gf)**

With Dauphinoise potatoes, grilled mushrooms, cherry tomatoes, salad & peppercorns sauce

### **Salmon & Smoked Haddock Plait (gf)**

Stuffed with asparagus and served with quinoa, yellow courgette, roasted artichoke and finished with red pepper puree

### **Grilled Pork Tenderloin**

With apple, fig & ale chutney, traditional bubble & squeak. Served with seasoned bake kale and truffled french beans

## *Desserts*

### **Warm Double chocolate chip brownie**

With vanilla ice cream & chocolate sauce

### **Christmas Pudding**

With cognac & white chocolate sauce

### **dArry's Cheeseboard (£3 supplement)(gf)**

Selection of cheeses, homemade red onion chutney, celery sticks, grapes and crackers

### **Belgian Chocolate Cheesecake (gf)**

With vanilla ice cream & raspberry coulis

### **Sticky Toffee, Pear & Peach & Walnut Crumble**

With cognac cream