

# “Tis the Season”

Posh Pig Menu

Tuesday 27th November - Sunday 23rd December

## The First Jingle

Rosemary and Garlic Breaded Brie with Cranberry and Onion Chutney and Melba Toasts (V)

Maple and Chilli Roasted Pigs in Blankets with a Red Chilli Jam

Sage and Onion Breaded Chicken Strips with a Rich Chicken Gravy

Spiced Pulled Ham, Slow Roasted Cherry Toms and Smoked Cheddar Quiche with Dressed Salad and a Spicy Tomato Chutney

## The Main Event

Maple and Dr Pepper Roasted Turkey Breast with Chilli Chipolatas and Sage & Onion Sausage Stuffing. Served with Garlic Mashed Potato, Roasted Carrot and Swede, Sprouts with Pancetta, Honey Glazed Parsnips and a Cranberry and Plum Gin Sauce.

12 Hour Slow Braised Brisket of Beef Parcel with Parsnip Mash, Braised Spiced Red Cabbage, Roasted Root Veggies and a Caramelised Onion and Bone Marrow Gravy

Classic Fish Pie filled with Cod, Smoked Haddock, Salmon and Mussels Served with Braised Leeks, Crushed Herb Potatoes and a Dill and White Wine Sauce

Chestnut, Spinach and Blue Cheese en Croute with Braised Spiced Red Cabbage, Roasted Carrot and Swede, Honey and Chilli Glazed Sprouts and a Leek and Blue Cheese Sauce (V)

## The Flaming Dessert

Spiced Panettone and Cranberry Bread and Butter Pudding with Amaretto Sauce and Christmas Pudding Ice Cream

Dark Chocolate Tart with Caramel Sauce, Popcorn and Chocolate and Sea Salt Ice cream

Blackberry and Vanilla Eton Mess with Mulled Wine Sorbet and Sloe Gin Jelly

Gingerbread Pudding with Toffee Sauce and Black Treacle Ice Cream