



Christmas at The Recruiting Sergeant

Two course £34.95 Three course £42.95 ● Available all day except Sunday
Available from 1st – 24th December ● £15 per person non refundable deposit

For guests with any food/drink allergies please advise us at point of ordering

Starters

- House Slow Roasted French Onion Soup with Sourdough Crouton & Gruyere Cheese (gfo) (dfo)
Crispy Aubergine Fritters , Cherry Tomato Fondue and Roasted Garlic Hummas (v) (df)
Hong Kong Style Pork Belly Skewer with Glazed Cantonese Sauce - Sesame, Soy & Honey Noodle Salad (df)
Chicken Liver Parfait with Truffle Butter Cornichons & Chutney - Toasted Brioche (gfo)
Hebridean Smoked Salmon & King Prawn with Bloody Mary Cocktail Sauce & Melba Toast (gf) (df)
Crispy Chicken Thigh with Indian Butter Sauce, Onion Bhaji & Masala Poppadom (gf)
Lamyai's Sticky Chilli & Garlic King Prawns with Crispy Seaweed (gf) (df)
Baked Vacherin Mont D'or Cheese with Garlic & Rosemary with Pickled White Baby Onion Salad
& Warm French Bread (gfo)

Mains

- Rob Morton's Free Range Turkey with Seasonal Trimmings, Goose Fat Roast Potatoes,
Seasonal Vegetables & Rich Turkey Gravy (df) (gfo)
Baked Parmesan Crusted Fillet of Salmon with Crispy Confit Potatoes & Spinach - Truffle Butter Sauce (gf)
Pan Fried Fillet of Halibut with Sauteed Wild Mushrooms & Cavelo Nero,
Dauphinoise Potatoes & Lobster Bernaise Sauce (gf) (£3 Supplement)
Slow Cooked Beef Short Rib with Bone Marrow Gravy & Horseradish Mash Potatoes
- Glazed Root Vegetables, Savoy Cabbage & Leeks
Parsnip, Chestnut & Cranberry Nut Roast with Root Vegetable Mash, Garlic & Thyme Roast Potatoes
- Sticky Red Cabbage & Sauteed Sprouts (dfo) (vg option)
Catalan Roasted Monkfish Tail with Crispy Calamari & Roasted Garlic Aioli
- Chorizo & Butterbean Mash, Fine Beans & Spinach
Twice Baked Broccoli & Bingham Blue Cheese Souffle with Pear & Walnut Salad - Warm Crusty Bread
Lamyai's Butternut Squash & Cauliflower Massaman Curry with Thai Greens, Jasmine Rice & Crispy Roti Bread (df) (gfo)
Pan Fried Haunch of Local Venison with Woodland Wild Mushroom Sauce,
Maple and Dijon Mustard Glazed Parsnips, Sauteed Sprouts- Thyme Fondant Potato
Hereford 28day Aged 10oz Sirloin Steak with Peppercorn Sauce,
Steakhouse Mushrooms & Triple Cooked Chips (gf) (dfo) (£10 Supplement)

To Finish

- Homemade Xmas Pudding with Brandy Sauce & Toasted Marzipan (gfo)
Champagne Strawberry Trifle with Amaretto Toasted Almonds
Crema Catalana with Candied Orange and Mentacadis Shortbread (gf)
Sticky Toffee Pudding with Toffee Apples & Salted Caramel Clotted Cream Ice Cream (gf)
Baileys Cheesecake with Dark Chocolate Icecream
Pain au Chocolate Bread and Butter Pudding with Crème Anglaise
Affogato al Caffè with Madagascan Vanilla Bean Gelato
Trio of British Cheeses (Isle of Mull Cheddar, Cropwell Bishop Shropshire Blue & Waterloo Brie)
with Artisan Crackers, Quince Jelly & Frozen Grapes (gfo) (£2 Supplement)

(Vg) Vegetarian, (V) Vegan, (df) indicates Dairy Free, (gf) indicates Gluten Free, (gfo) / (vo) indicates Gluten Free / Vegan Options available

FOOD ALLERGIES & INTOLERANCES - All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are prepared
and our menu descriptions do not include all ingredients. Please ask a member of staff if you require assistance.