



Skindles' Festive Menu

3-Courses | £46.50

Starters

Salmon gravadlax with lambs lettuce, pickled shallot, honey & grain mustard dressing (ngci)

Chicken liver parfait, apple & pear chutney, warm baguette

Roasted parsnip & Granny Smith apple soup, candied walnuts (v) (vg) (ngci)

Mains

Jerusalem Artichoke & wild mushroom pithivier, spinach coulis (v) (vg)

Pan fried skate wing meunière with crushed potatoes & celeriac

Holly Farm turkey breast with potato fondant, Brussels sprouts, carrots & glazed chestnuts (ngci)

Daube of braised beef with horseradish mashed potatoes, honey roasted root vegetables, port wine jus (ngci)

Desserts

Skindles' Christmas pudding & brandy sauce (v) (vegan option available)

Dark chocolate tart, orange sorbet (v)

Two scoops of fruit sorbet with mixed berries (v) (vg) (ngci)

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients
Full allergen information is available upon request - Please ask a member of our Management team.
All prices are inclusive of VAT at the current rate.
A discretionary 10% service charge will be added to your final bill.

