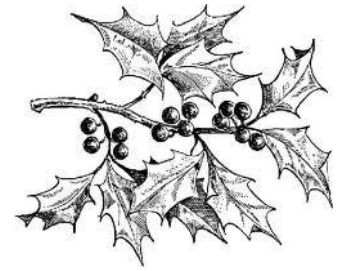


The Tim Bobbin



Christmas Menu

2022

(v) Burrata, black fig, pine nuts & pomegranate - focaccia

(v) Caesar salad 'Cardini' – pan grattato & parmesan *no anchovies*

Pheasant & ham hock terrine & toasts - red cabbage & onion marmalade

(v) Ricotta & black truffle ravioli - sage, butter & parmesan

xXx

Roast Corn-fed Chicken,
Roast potatoes, parsnips, glazed carrots, green beans & pancetta
Spiced cranberry relish & bread sauce

Slow roast Pork Belly & Crackling
Celeriac dauphinoise - rainbow chard, spinach, sultanas & pine nuts
Apple, fennel & ginger compote

Monkfish, tiger prawn & clam tagine
Potato, chickpea & tomato - cumin & saffron
Coriander, lemon, chilli 'gremolata'

(v) Roast Delica Pumpkin
Wild rice, pearl barley & lentil 'stuffing' - cumin, mint & parsley
Feta & almond crumble

xXx

French & British cheeses - pear, toast & biscuits (£2 supp)
Comté, Fougereus, St Maure de Touraine, Mrs Temple's Binham Blue

Pear & Almond tart - Mascarpone cream
Sticky toffee pudding & ginger ice cream
Profiteroles - vanilla ice cream, dark chocolate & almonds

3 Courses £39.50

Menu price include crackers for all!
A discretionary 12.5% service charge will be added to your bill