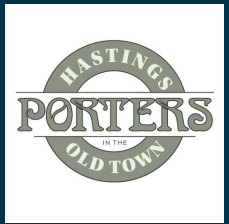




PORTERS CHRISTMAS MENU
Monday - Sunday 12 - 10PM
4 courses - £35 Per Person



STARTER

Smoked salmon, horseradish crème fraiche & beetroot salad served with rye bread (gf)

Baked camembert served with cranberry sauce & crudités (gf)

Chicken liver parfait served with orange marmalade & toasted sourdough (gf available)

Falafel, red pepper hummus, olives & toasted pitta (ve, gf available)

MAIN

Roast Turkey served with pigs in blankets, roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (gf)

Sweet potato, Chestnut & apricot loaf served with roasted potatoes, maple roasted carrots & parsnips, braised red cabbage, stuffing balls, sprouts & gravy (Ve, gf)

Pan fried seabass with a lemon & tarragon cream sauce, served with sautéed new potatoes & seasonal greens (gf)

Chestnut mushroom puy lentil & thyme wellington served with new potatoes & season greens (Ve)

8oz Fillet steak served on a sizzling hot rock with fries & salad (gf) (£12 surcharge)

Slow roasted Pork belly served with mashed potato, braised red cabbage & seasonal greens (gf)

DESSERT

Cointreau crème brûlée (gf)

Christmas pudding with brandy sauce

Chocolate brownie with vanilla ice cream

Vegan chocolate brownie served with raspberry sorbet (ve)

Porters cheese board – Selection of English cheese served with crackers & chutney (£7 surcharge)

TO FINISH

A shot of Porters Christmas tippie served with mince pies

