

Christmas Day Menu 21

At The Mytton & Mermaid..

Starters

Caldo Verde Soup - sweet chorizo, black cabbage & potato broth, chorizo nuggets & almonds, homemade bread

'Winter Truffled Chicken Liver Parfait', spiced carrot relish, toasted brioche

'Scampi Thermidor', tempura langoustine, celeriac & shrimp remoulade, crayfish Thermidor, crispy dill

Allium frangipan, cauliflower veloute, pistachio brittle, onion ash

'Tempeh', crispy Indonesian style tempeh, gado gado salad, roasted peanut dressing {*vegan*}

Main Course

'Roasted Shropshire Turkey', sage & onion stuffing, rosemary roasted local potatoes, pigs in blankets, acorn buttered winter vegetables, cranberry jus

'Mangalitzza Pork Rib', white pudding, smoked bacon & leek pie, charred baby apples, celeriac fondant, Moydens smoked Newport & mustard cream

'Pan Roasted Duck & Pigeon', confit guinea fowl, parsnip & pancetta rosti, mandarin reduction, tangerine crisp

'Shropshire Beef Wellington', potato aligote, roasted shallots, truffle infused French onion liquor

'A Tasting of Monkfish' - teriyaki Konro grilled tail, ankimo, katsu nuggets, soba noodle salad, pickled roots, shiro miso vinaigrette

'Fresh Cep, Shiitake & Shimejji Mushroom Canoli', lemon & fennel risotto, vegan Parmesan {*vegan*}

Desserts

'Traditional Christmas Pudding', cinnamon & rum crème anglaise, mulled wine gel

'The Biscoff Cheesecake'

'Luker Chocolate Tasting Plate', Fino de Aroma 5 ways

'Classic lemon Tart', cherry gel, fresh brambles

'Passion Fruit Parfait', papaya crumble, coconut meringue pie, buckthorn fudge, popping popcorn

Cheese Table & Biscuits