festive lunch menu

MONDAY – SATURDAY | 12:00PM – 2:00PM

TUESDAY 1ST DECEMBER – SATURDAY 19TH DECEMBER

1 COURSE £23.00 | 2 COURSES £30.00 | 3 COURSES £36.00

starter

SOUP OF THE DAY

ESCABECHE OF SEA FISH
carrots, peppers and shallots in a
white wine and saffron broth

WARM HAM HOCK FRITTER
pea puree, mushroom a la grecque,
maple and mustard gel

main

ROAST BREAST OF TURKEY
thyme and apricot stuffing, cranberry compote,
roast gravy, seasonal vegetables, roast potatoes

PAVE OF LINE CAUGHT POLLOCK
braised kale, shellfish and vegetable chowder

PORTOBELLO MUSHROOM AND SPINACH PITHIVIER
herb mash, seasonal vegetables, port reduction sauce

dessert

PORT AND STOUT CHRISTMAS PUDDING
brandy sauce, clotted cream

VANILLA CRÈME BRÛLÉE
pineapple, basil compote, shortbread

SELECTION OF ICECREAM AND SORBETS

Please let us know of any food allergies or intolerances when booking. Our chefs may be able to adapt dishes with suitable alternative ingredients.

the blue tiger inn