



THE SHIP HOTEL

— Brancaster —

CHRISTMAS DAY LUNCH MENU

Glass of Champagne & Selection of Canapé

Roast Plum Tomato Soup, Cheese Croute & Basil Oil *D,G,SD,V,VG*

Rabbit, Mustard Terrine, Pearl Barley & Sage *G,SD,G,M*

Scorched Mackerel, Smoked Mussels, Cucumber & Sea Herbs *F,CR,SD*

Blue Cheese Panna Cotta, Confit Onions & Apple Marmalade *D,SD*

Port & Cherry Sorbet

Roast Breast of Turkey, Chestnut & Sage Ballotine, Sausage & Cranberry Stuffing,
Pancetta Chipolata, Duck Fat Roast Potatoes, Roast Gravy, Sprouts, Greens & Roast Vegetables *N,G,SD,D*

Pan Roast Loin of Venison, Braised Venison Suet Pudding, Parsnip Purée, Truffle Sprouts & Jus *G,D,C,SD*

Fillet Of Hake, Chorizo & White Bean Cassoulet, Spinach & Parmesan Crisp *F,D,SD,D*

Puy Lentil, Roast Red Onion & Goats Cheese Tart, Celeriac Purée & Roast Broccoli *D,G,V*

Homemade Traditional Christmas Pudding & Brandy Cream *G,D*

Chestnut Parfait, Apple & Thyme Purée & Candied Chestnut *D*

Plum Bakewell, Almond Biscuits & Elderflower Ice Cream *G,D*

Dark Chocolate, Roast Fig & Orange Trifle, Pistachio Crumb *G,D*

ALLERGENS KEY:

G-GLUTEN, D-DAIRY, F-FISH, SD- SULPHUR DIOXIDE, CR- CRUSTACEANS, M-MOLLUSCS, SO-SOY INC. SOYA,
C-CELERY, E-EGG, MU-MUSTARD, N-NUTS, L-LUPIN, S-SESAME, P-PEANUTS, V-VEGETARIAN, VG-VEGAN