

The Best Side Restaurant Festive Evening Group menu

To Begin

Soup (GFO) (V)

Roasted parsnip soup, apple puree, thyme and sea salt croutons

Pate (GFO)

Homemade chicken liver and brandy pate, olive oil and cracked black pepper croutes, cumberland sauce, leaves

Haddock

Smoked haddock, leek and wholegrain mustard tart, lemon mayonnaise, leaves

Cheese (V)

Goats cheese and basil croquette, orange and cranberry chutney, balsamic dressed leaves

Mushroom (VO) (GFO)

Wild mushrooms in a white wine, baby onion, smoked bacon cream on toasted brioche, watercress, parmesan crisp

Pork (GF)

Maple glazed belly pork, apple compote, wholegrain mustard jus, crackling, micro watercress

Mains

Turkey (GFO)

Smoked bacon and turkey roulade, lemon and sage stuffing, roasted and creamed potatoes, brussel sprout puree, pig in blanket, pan gravy and cranberry

Beef (GFO)

Braised blade of beef, thyme and garlic fondant potato, honey roasted parsnips, madeira jus, pancetta crisp

Pork (GFO)

Roasted pork loin with creamed potato, black pudding bon bon, savoy cabbage, pepper and brandy sauce

Hake (GFO)

Pan seared hake supreme, crushed olives and new potatoes, saute green beans and samphire, star anise cream with poached mussels

Pie (V)

Butternut squash, spinach, toasted pine nut and mature cheddar short crust pie, creamed potato, cranberry gravy

To follow

Honeycomb (GFO)

Vanilla and honeycomb cheesecake, butterscotch sauce, vanilla ice cream

Lemon

Glazed lemon tart, raspberry sorbet, mixed berry compote, ginger shortbread

Christmas Pudding (GFO)

Traditional Christmas pudding, brandy sauce, apple and pear compote

Chocolate

Chocolate brownie, warm chocolate orange sauce, malted ice cream, chocolate shard

Cheese (Please add £2.00 supplement) (GFO)

Selection of cheese's, crackers, celery, frozen grapes, homemade festive chutney

Monday - Saturday 2 courses £22.90 3 courses £26.90

For parties of 8 or more guests, please return your completed pre-order form no later than one week prior to your reservation. A non-refundable deposit of £10.00 per person is required to confirm your booking. Unlike other restaurants we do not believe in service charges. We are grateful that you have chosen to dine with us and our fabulous service is offered regardless of gratuities. Some dishes may contain nuts or traces of nuts. Fish may contain small bones. Please advise in advance if you any special dietary requirements or allergies. Full allergy information available upon request. Slight menu changes may occur. (V) denotes Vegetarian (VO) denotes vegetarian option (GF) denotes Gluten Free (GFO) denotes Gluten Free Option available