

Christmas 2018 The Pear Tree

Celebration Menu

To Start

Jerusalem artichoke, truffle oil & toasted hazelnut soup VE GFO
Wild mushrooms & Old Lyburns soufflé V GF
Parsnip & chestnut tarte tatin with apple balsamic VE
Hot smoked salmon and roasted beets salad with horseradish dressing GF DFO
Potted game with spiced pear pickle and walnut bread GFO

For Mains

Roast organic turkey, pigs in blanket, sage & pumpkin stuffing, clementine & cranberry sauce GFO
Roast squash and chickpeas with apricot & Christmas spice sauce GF VE
Rich, ale-braised feather blade steak, shitake mushrooms, sweet onions, bashed carrots, thyme & turnips GF
Monkfish, sage, cranberry and pine nut stuffing, orange & thyme dressing, chestnut & leek pearl barley risotto.
Mushroom and spinach speltreee with sweet potato dhal V

On the Table

Bromham winter greens & roast potatoes to share

Puds

Lavender sugar doughnuts, chocolate sauce
Christmas wreath Pavlova GF
Salted caramel chocolate pot VE GF DF
Christmas pudding, brandy sauce
Godminster organic cheddar, quince jelly, thyme & sea salt crackers GFO

Please tell us if you have any food allergies or intolerances, or if you require
Further information on ingredients used in our dishes.

We have stated which dishes are gluten free, but others can be adapted to suit so please ask for advice.

GF - Gluten free, GFO - Gluten free option available, V- Vegetarian, VE- Vegan, DF- Dairy free, DFO-Dairy free option

2 courses £23, 3 courses £29

Please quote Christmas Celebration menu when making your booking.
We require a £10 non-refundable deposit per person to book your party along with a pre order.
Available from Saturday 1st December until Monday 24th December.
Unavailable throughout Sunday lunches. Thanks!!
Please note we do not take cheques.

01225 704966

christmas@peartreewhitley.co.uk