

The Stove's

WINTER FEAST



01- 23 December 2020

This year we are holding Festive lunches and dinners on each Thursday, Friday and Saturday from 01-23 December.
2 courses - £20.00, 3 courses - £26.00
£5 per head deposit
Maximum tables of 6
(multiples of 6 available)

Starter

- Roast butternut squash and ginger soup with herb croutons
- Homemade chicken liver parfait, tomato and apple chutney
- Smoked salmon and beetroot salad served with dill crème fraiche
- Goats cheese, lemon, leek and walnut tartlet

Main course

- Roast Turkey, chestnut and orange stuffing, pigs in blankets, thyme roasted potatoes
- Pan seared seabass, topped with a herb crust, celeriac and potato rosti, finished with a tarragon cream
- Portobello mushroom, spinach and chestnut Wellington, red onion and mushroom jus, thyme roasted potatoes
- Belly of pork, slow roasted with fennel, crackling crumb, cider reduction and thyme roasted potatoes

Dessert

- Christmas pudding served with cream or brandy sauce
- Spiced chocolate brownie served with cranberry compote
- Zesty citrus Bakewell tart served with cream or custard
- A Plate of British cheese and biscuits

All followed by Tea or coffee

