shoreline

DECEMBER SET MENU

£32 FOR TWO COURSES
£38 FOR THREE COURSES

Starters

Roast cauliflower velouté
Pickled cauliflower root, onion bhaji
Golden carrot & bechamel fritter
Parsnip puree, pickled pear & pumpkin seed crumb
Seared scallop
Artichoke puree, crispy chicken skin & preserved lemon
Pressed pork cheek & black pudding terrine
smoked onion puree, apple remoulade & crackling

Mains

Roast turkey ballotine
butter fondant potato, roasted sprouts, glazed seasonal vegetables, gravy & cranberry chutney
Squash gnocchi
roasted vine tomatoes, sage & hazelnuts
Seared duck breast
pave potato, cavalo nero, roast shallot, jus & pickled blackberries
Roasted hake
smoked haddock rosti, buttered leek, pickled mussels & cider beurre blanc

Desserts

Christmas pudding parfait
Clementine curd & gingerbread crumb
Chocolate brownie
Mulled wine cherries & hazelnut crumb
Spiced plum & apple crumble
vegan vanilla-ice cream
Shoreline cheeseboard
crackers, chutney, pickled celery apple

