



BACKWELL HOUSE

Festive Dinner Menu

3 courses for £39.00

Starters

Roasted cauliflower soup, pistachio pesto (V, GFA)

Chicken & black pudding terrine, toasted hazelnuts, piccalilli, toasted sourdough (DF)

Beetroot cured salmon, cucumber & apple pickle (GF, DF)

Creamy Dijon mushrooms, fresh tarragon, toasted brioche (V, GFA)

Goat's cheese, toasted walnuts, baby leaf (V, GF)

Mains

Turkey paupiette, smoked streaky bacon, sage & apricot stuffing, fondant potato, buttered kale (GFA)

Slow cooked & pressed beef brisket, creamed potato, glazed carrots, piquillo parsnips (GF)

Herb crusted rump of lamb, potato terrine, butternut squash purée, Romanesco (DFA)

Fillet of Scottish salmon, spiced butterbean cassoulet with chorizo, wilted samphire (GF, DFA)

Roasted pheasant breast, smoked pancetta, confit potatoes, parsnip purée (DFA, GF)

Vegetable gratin, squash puree, baby spinach (VEA, GF)

Desserts

Traditional Christmas pudding, brandy sauce (VEA, GFA)

Passionfruit and white chocolate cheesecake, orange sorbet

Dark chocolate delice, hazelnut ice cream

Raspberry & lavender crème brûlée, coconut snow, shortbread biscuit (GFA)

Sticky toffee pudding, clotted cream ice cream