



BOLLAND & CRUST

CHARCOAL-FIRED SPIT ROASTS AND BBQS

Christmas

Two courses £24 / Three courses £28

Starters

Country terrine, cornichons, toasts

Beetroot, orange & juniper cured salmon, horseradish crème fraiche & house rye

Celeriac shawarma, walnut gremolata (vg)

Leek & Coolea croquettes, apple ketchup (v)

Mains

Roasts with all the trimmings below:

Pork belly / Venison haunch / Confit duck leg / Turkey, sage & bacon / Salt baked celeriac

Trimmings: duck fat potatoes, honey roast carrots, braised red cabbage & wilted greens

Salt cod & potato gratin

Baked gnocchi, blue cheese & chard (v)

Sides £4

Duck fat potatoes / Braised red cabbage / Wilted greens / Honey roast carrots

Desserts

Steamed pudding, custard

Warm chocolate & hazelnut fudge cake, vanilla ice cream

New York style baked cheesecake, passion fruit coulis

Neals yard cheese, quince jelly, charcoal wafers (**supplement +£2**)