



# Valpy Street Bar & Bistro Christmas Menu

Three courses - £38

## Starters

- Venison & black pudding scotch egg - celeriac remoulade, mulled wine jelly.
- Chicken liver parfait- red onion marmalade, rocket, toast
- Roast squash and chestnut soup – truffle oil (VV)
- Blue cheese bruschetta – pickled celery, sundried tomatoes, frisée, pear purée (V)
- Vodka and dill cured Salmon – avocado puree, Bloody Mary dip, ciabatta shard

## Mains

- Braised beef cheek – parsnip puree, roast carrots, shallot rings, Madeira sauce
- Fillet of smoked haddock – chorizo, prawn and sweetcorn chowder, onion sourdough
- Chesnut and cheddar nut roast – roast potatoes, roast vegetables, bread sauce, marmite gravy (V)or (vv)
- Duck confit – Toulouse sausage and borlotti bean stew, green beans
- Turkey roulade – cranberry stuffing, roast potatoes, pigs in blankets, sprouts, roast vegetables, bread sauce, gravy

## Desserts

- Christmas pudding – brandy sauce
- Apple crumble – custard
- Chocolate torte – wild berry compote (VV)
- Strawberry vacherin – meringue, cream, strawberries and sorbet
- Cheese board – selection of local and British cheeses served with crackers and chutney

(V) Vegetarian (VV) Vegan

Please let us know in advance of any dietary requirements