

festive party menu

2 course £25.00

3 course £30.00

Includes crackers and TPT mini mince pies

STARTER

Woodland Mushroom Velouté

Fine Crouton, Sour Cream, Black Trompette

Pressing of Duck Confit

Poached Quince, Beetroot Chutney

Gravadlax of Sea Trout

Ruby Grapefruit, Watercress, Samphire, Horseradish

Poached Pear & Stilton Salad

Seasonal Leaves, Pumpkin Seed Granola, Lemon Dressing

MAIN COURSE

Loin of Pork & Braised Cheek

Potato Purée, Red Cabbage, Brussel Sprouts, Bramley Apple

Pan Roasted Sussex Cod

Salt Cod Croquette, Creamed Leeks, Cured Tomato

Roasted Butternut Squash Risotto

Toasted Pumpkin Seeds, Ricotta, Chestnut Crumb

Traditional Roast Turkey

Roast Potatoes, Seasonal Vegetables, Stuffing, Cranberry Sauce, Pan Juices*

DESSERT

Treacle Tart

Passion Fruit & Lemon Thyme Ripple Ice Cream

Caramel Apple Crumble

Salted Caramel Ice Cream

Chocolate Ganache Torte

Prune & Armagnac Ice Cream

Christmas Pudding

Brandy Butter, Dark Rum Sauce

Terms & Conditions

Available for groups upon request for lunch or dinner from Dec 5th – Dec 23rd

Please enquire about exclusive use directly

*Turkey must be pre-ordered for a minimum of 4 orders

A £10pp deposit upon confirmation is required

We require 5 days notice for cancellations; a full refund will be given within this time frame

Call 01903 88347 or email eat@theparsonstable.co.uk to book your celebration

the
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table

Please inform us of any dietary requirements or allergies upon booking so we can better facilitate your needs.