

SOUTH PLACE CHOP HOUSE



FESTIVE MENU

2 COURSES £32.50 / 3 COURSES £37.50

TO START

JERUSALEM ARTICHOKE SOUP, SAGE OIL

GOOSENARGH CHICKEN TERRINE,
TARRAGON EMULSION, PICKLED MUSHROOMS, BRIOCHE

CEVICHE OF LOCH DUART SALMON,
JALAPENO, LIME & CLEMENTINE DRESSING

ROASTED SQUASH, GOATS CURD, WALNUT, ENDIVE (V)

MAIN COURSE

ROAST NORFOLK TURKEY, ORANGE & CRANBERRY STUFFING,
PIGS IN BLANKETS, YOUNG PARSNIPS & ROAST POTATOES

STOUT BRAISED ANGUS BEEF, CREAMED POTATO,
CARROT PURÉE, WILD MUSHROOMS & CRISPY SHALLOTS

LINE CAUGHT NEWLYN COD, BUTTERED CARROTS,
CREAMED POTATO, PARSLEY SAUCE

PARSNIP, CHESTNUT & SAGE NUT ROAST,
SPROUT TOPS, ROAST POTATOES (V)

DESSERT

DARK VALRHONA CHOCOLATE FONDANT
VANILLA ICE CREAM

TRADITIONAL CHRISTMAS PUDDING
BRANDY CUSTARD

SPICED APPLE CAKE
QUINCE SORBET

SELECTION OF SEASONAL CHEESES
FESTIVE CHUTNEY, CRACKERS (£5 PP SUPPLEMENT)

*Prices include VAT at 20%. A discretionary 12.5% charge will be added to your bill
We are happy to provide information pertaining to allergens & intolerances upon request*