
STARTERS * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️

White onion & thyme soup

Truffled parmesan croutons (v)

Chicken Liver Pate

Fig jam, toast

Salmon & haddock fishcake

Sorrel mayo, candy beetroot, shallot relish

Roast cauliflower

Charred sourdough, Romesco sauce, crispy kale (ve)

MAINS * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️

Roast turkey

Roasties, pigs in blankets, apricot stuffing, glazed carrots & sprouts

Mustard Pot nut roast

Roasties, crispy stuffing ball, glazed carrots & sprouts (v, ve on request)

Sykes House Farm 8oz Rib Eye Steak

Hand cut chips, traditional garnish peppercorn sauce (£5 supplement)

12 hr Daube of beef

Champ mash, braised red cabbage, smoked pancetta, pearl onions

Bacon wrapped coley

Celeriac puree, sea vegetables, butter poached potatoes (gf)

DESSERTS * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️ * ❄️

Traditional Christmas pudding

Brandy sauce

Festive trifle

Blood orange jelly, drunken berries, white chocolate

Vegan winter crumble

Stewed apple, spiced oat crumble, raspberry sorbet (ve)

Festive Cheese board

3 tastes of artisan cheese, quince, walnut & crackers (£3 sup) (gf on request)

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