
STARTERS

Curried parsnip soup

with bread & butter. (v)

Smoked salmon & prawns,

beetroot mayo, cucumber, baby gem & slow dried tomatoes.

Creamed wild mushrooms,

toasted ciabatta, truffle oil & rocket. (v)

Game terrine,

MAINS

Roast turkey

marinated in sage, rosemary & orange, pigs in blankets.

Mustard Pot Christmas Veggie Loaf. (v)

^served with honey roast parsnips, carrots, roast potatoes, garlic buttered sprouts, green beans, savoy cabbage, sage, cranberry & onion stuffing and gravy.

Pan fried cod,

vanilla creamed potatoes, leeks, girolles & roast chicken juices.

Braised blade of beef,

truffle mash, bourquignon jus.

DESSERTS

Dark chocolate & After Eight marquise

with crème patisserie.

Traditional Christmas Pudding

with brandy sauce.

Honeycomb iced parfait

& winter berries.

Cheese selection,

fig chutney, apple, celery & biscuits.

Call us on 0113 2695699

or email lady Mustard@themustardpot.com

T&C's apply. Please inform us of any allergies or special requirements