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

Parsnip & white truffle soup

Parsnip crisps, granary bread (v)

Confit duck terrine

Port & cranberry chutney, sourdough toast

Roast curried cauliflower salad,

White bean hummous, dukkah, pomegranate (ve) (gf)

Smoked haddock & parsley fishcakes

Truffled leeks, caper vinaigrette

Seared king scallops

White onion & ginger puree, pancetta crisps (gf) (£3 supplement)

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

Herb brined turkey breast

Roasties, pigs in blankets, sage & chestnut stuffing balls, sautee'd sprouts, maple roast carrots

Cranberry, chestnut & cashew nut roast

Roasties, sage & onion stuffing balls, sautee'd sprouts, maple roast carrots, mushroom & stout gravy (ve)

12 hour braised blade of beef

Wholegrain mustard mash, green beans & bourguignon sauce

Roast east-coast salmon fillet

Fondant potato, samphire, shellfish bisque (gf)

Polenta gnocci

Celeriac, romesco sauce, mozzarella, pistachio pesto (gf) (v)(can be made (ve)

8oz grass fed ribeye steak

Duck fat chips, confit tomato, pepper sauce or Yorkshire blue cheese butter (gf) (£5 supplement)

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

Dark chocolate & sour cherry tart

Honeycomb

Traditional Christmas pudding

Candied orange zest, brandy sauce

Poached pear & stem ginger crumble,

Vanilla fudge & camed custard

Passion-fruit pavlova

Coconut, pineapple, hazelnut praline (ve) (gf)

Selection of 3 local cheeses

Oatcakes, chutney, apple (£3 supplement) (v)

Call us on 0113 2695699 or email ladymustard@themustardpot.com