
STARTERS



Celeriac & Thyme Soup

Chestnuts & truffle (v)(gf)

Chicken Liver Pate

Spiced pear chutney, toast

Potted Smoked Mackerel

Caper & potato salad, sourdough crisps

Charred baby gem

Roast fig, tangerine, almond dressing (ve)

MAINS



Roast Turkey

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

Mustard Pot Nut Roast

Roasties, apricot stuffing, glazed carrots & sprouts (ve)

8oz Rib Eye Steak

Confit tomato, flat cap mushroom, peppercorn sauce, chunky chips (£5 supplement)

12 hr Ox Cheek

Braised red cabbage, champ mash, horseradish cream

Fillet of Hake

DESSERTS



Traditional Christmas Pudding

Brandy sauce

White Chocolate & Baileys Burnt English Cream

Spiced shortbread

Stewed Apple Crumble

Toasted muesli & raspberry sorbet (ve)

Festive Cheese board

Quince, walnut & crackers (£3 supplement)

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