

Christmas Day Menu

5 Courses £80

~Amuse-bouche~

~ Roast parsnip and ginger soup, chive and ginger creme fresh, homemade rosemary and sea salt bread ~

~Starter~

~ Seared scallops, curried parsnip purée, pomegranate seeds and vinaigrette, apple gel & parsnip crisps ~

~ Ham hock and black pudding terrine, cranberry chutney, quails egg, tonka bean mayonnaise & pickled baby onions ~

~ Roast beetroot tarte tatin, torched goats cheese, picked apple and beetroot salad, candy walnuts & balsamic glaze ~

~Main course~

~ Roast crown of turkey, garlic and rosemary roast potatoes, sage and chestnut stuffing, pigs in blankets, cauliflower cheese, sprouts and pancetta, honey roast carrots and parsnips, buttered greens, bread sauce & real gravy ~

~ Pan fried fillet of turbot, orange and cranberry compote, sprout and sage fricassee, buttered greens, thyme fondant potatoes & a lemon beurre blanc ~

~ Spiced lentil and winter vegetable nut roast, parsnip purée, garlic and rosemary roast potatoes, chard butternut squash, roasted shallots & a cranberry pesto ~

NUMBER EIGHT

~Pre desert~

~ Mulled wine jelly and spiced orange compote surprise ~

~Dessert~

~Orange meringues, cranberry compote, clementine segments, mince pie chunks, cointreau jelly & dark chocolate~

~ Chocolate delice bar, candied hazelnuts, set caramel & a peanut butter cream ~

~ Raspberry and white chocolate rice pudding, biscuit crumb, raspberry gel, pearls & micro mint ~

~Add a cheese course £10~

~ 3 local cheeses served with damsel crackers, homemade tomato chutney, honey comb & truffled walnuts ~

~ Coffee & homemade petit fours £4 ~

Please let us know of any dietary requirements so that we can cater accordingly.



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