

# PINION

## Festive Evening Menu

Available to groups of 8 or more by pre-order only, Weds-Sat from 6pm  
3 courses £33

### Bread and snacks

Rosemary and thyme focaccia 3 ½

Gordal olives 4 ½

### Starters

Crispy pigs head terrine, miso glazed chicory

White onion and madeira soup, rarebit on toast

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth

Chicken liver pate, farmhouse chutney, toasted focaccia

Salt baked swede, smoked garlic honey, puffed rice

### Main courses

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp

Braised feather blade of beef, celeriac puree, curly kale, truffle and parmesan chips

Baked cod loin, puy lentils, shallot and chestnut mushroom stew, lemon and chive

Whole roasted carrot, butterbean hummus, garlic and thyme crumb

### Sides

Braised red cabbage 3 ½

Sprouts and bacon 4

Roast potatoes 3

Honey and butter roasted carrots 3 ½

### Desserts

Vanilla crème brulee

Plum and cinnamon sorbet, vodka

Christmas pudding, brandy sauce, candied orange

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Poached pear, Armagnac prune ice cream, sticky walnut praline (n)

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request. (n) = contains nuts

For tables of 6 or more an optional 10% service charge will be added to your final bill