

PINION

GROUP FESTIVE MENU

3 COURSES £42 | 2 COURSES £35

Please note: ingredients are subject to availability and suitable replacements may be introduced. The team may be in touch with you before the booking to request a pre-order, or to confirm any substitutions.

STARTERS

Spiced butternut squash with toasted hazelnuts, hazelnut cream, pickled cucumber and dill

Gin-cured salmon filet, pomelo salad, sour cream, chive oil

Sticky glazed pig's cheek, caramelised apple puree, hazelnut, parsley and caper dressing

MAINS

Pan-fried cod filet with roast shallot, puy lentils and chestnut mushroom, lemon and chive breadcrumbs

Turkey breast, crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce

Pan-roasted cauliflower, butterbean mash, green chilli and salted lemon dressing, toasted almonds

SIDES

Truffle and Parmesan chips +£5.5

Red cabbage braised in mulling spices + £4.5

Roast carrots with smoked garlic honey + £5.5

DESSERTS

Vanilla crème brûlée

Christmas pudding, orange marmalade and brandy sauce

Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce

TO FINISH

Caramelised white chocolate, salted lime and almond fudge