

Bingley's Christmas Menu 2018

3 courses £30; 2 courses £26.50

Served from 7/12 to 24/12

Starters

Seared scallops with crispy pancetta and black olive tapenade (GF)

Salt cod fritters with lemon and parsley purée

Roast wood pigeon breast, Jerusalem artichoke purée and a smoked bacon dust (GF)

Chicken and chorizo arancini with a spicy tomato salsa and sour cream

Cauliflower soup finished with truffle oil and served with toasted granary bread (Vegan)

Pumpkin and amaretti ravioli with walnut and sage butter, Parmesan tuille

Main Courses

Fish and shellfish Boullaibaisse with croutons and ruille

Pan fried fillet of plaice, tomato and potato gratin, red pepper coulis and courgette ribbons (GF)

Duck leg confit on an aubergine caponata with potato and pecorino croquettes (GF)

Roast turkey roulade wrapped in bacon, roasted potato and root vegetable, thyme gravy (GF)

Chargrilled 8oz rib eye steak, fondant potatoes, green beans and port jus (GF)
Lentil, courgette and quinoa bake topped with Dukkah on a beetroot and rocket salad (Vegan)(GF)

Desserts

Dark and white chocolate log with a winter berry compote (GF)

Red wine poached pear, rosemary biscotti and vanilla mascarpone cream

Stem ginger crème brûlée with orange shortbread

Christmas pudding with brandy crème Anglaise (DF)*

English cheese board with biscuits and fig salami (GF)