

# Christmas Menu



MERCHANTS   
1688

## STARTERS

### PARSNIP VELOUTE

granny smith, hazelnut crouton, honey and oat loaf

### WILD MUSHROOM PARFAIT

quince chutney, malt toast

### CRAB RAVIOLI

coconut & lemongrass bisque

### PIGEON

confit carrot, black pudding, nasturtium crumb, beetroot puree

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## MAINS

### TURKEY BALLOTINE

smoked streaky bacon, cranberry & sage stuffing, cranberry gel, shredded sprouts

### BEEF SHORTRIB

celeriac puree, marmalade carrot, crispy enoki, brassicas

SERVED WITH PISTACHIO & APRICOT MULLED RED CABBAGE  
& DUCK FAT ROAST POTATOES

### HALIBUT

mussel & potato sauce, courgette, lovage oil

### SALT BAKED BEETROOT

whipped goats curd, crispy kale, beetroot & cranberry relish, smoked almond gremolata

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## DESSERTS

### FIGGY PUDDING

marmalade glaze, spiced rum sauce, poached fig

### DARK CHOCOLATE DELICE

sherry and raisin icecream, sherry gel, chocolate soil

### SPICED PUMPKIN MOUSSE

maple & pecan sponge, nutmeg ice cream

### YOUNG BUCK BLUE & HAFOD CHEDDAR

mulled pear chutney, crackers

2 COURSES £30

3 COURSES £37

Please speak to a member of staff of any  
dietary or allergen requirements

ALL CHRISTMAS BOOKINGS REQUIRE A  
PRE ORDER & DEPOSIT OF £5PP IN ADVANCE

