

THE Commodore

OULTON BROAD



FESTIVE MENU

2 courses £22.50 • 3 courses £27.50

STARTERS

Curried parsnip soup,
apple & sage salsa (ve)
.....

Pork & Aspull cyder
terrine, onion
purée, caramelised
apple, crisp bread
.....

Gin cured salmon,
lemon gel, pickled
cucumber, wasabi
mayonnaise.
.....

Red onion &
camembert tart,
fig relish (v)
.....

MAINS

Roast turkey crown, sage & onion stuffing,
duck fat roast potatoes, buttered greens,
honey-roasted parsnips and thyme gravy
.....

Braised brisket of beef, lyonnaise
potatoes, bacon & savoy cabbage,
crisp onions, red wine sauce
.....

Pulled pork burger, sage & onion stuffing,
apple sauce, skinny fries, gravy
.....

Pan-fried seabass, pea & pancetta
risotto, cockle popcorn, lemon oil
.....

Roast potato & parsnip gnocchi,
parsnip crisps, wild mushroom &
leek fricassée, walnut crumb (v)
.....

DESSERTS

Christmas pudding,
white chocolate
custard
.....

Gingerbread sticky
toffee pudding,
toffee sauce, vanilla
ice cream (ve)
.....

Dark chocolate &
orange parfait, orange
gel, scorched orange,
chocolate soil
.....

Raspberry & coconut
frangipane tart,
coconut ice cream
.....

Moss & Co.

TRADING LTD

Allergen data is held on each of our dishes ingredients, please ask a member of staff should you require further information