

GINGERSNAP

LOCAL, SEASONAL & CREATIVE FOOD

Winter Menus 2019 (Mid November- March)

Starter Ideas

Sole, Onion, Spinach, Clams & Buttermilk (warm)

Treacle Cured Salmon, Shallots, Radicchio, Potato

Goats Curd, Beetroot, Candied Walnut, Chicory (v)

Roast Carrot, Crispy Kale, Toasted Seeds, Warm Dressing (vegan)(warm)

Ham Hough Terrine, Winter Salad, Dressing

Duck, Celeriac, Preserved Blackcurrant, Cabbage (warm)

Main Course Ideas

Breast of Chicken, Cabbage, White Turnip, Onion, Roast Chicken Gravy

Stuffed Chicken Thigh, Mushroom & Shallot Ragu, Kale, Potato Fondant, Roast Chicken Sauce

Braised Ox Cheeks, Parsnip, Savoy Cabbage, Mash, Braising Liquor

Beef Sirloin, Jerusalem Artichoke, Mushroom, Greens, Crisp Potato, Port Wine Sauce
(supplement £3.50/head)

Loin of Lamb, Crispy Breast, Cabbage, Carrot, Celeriac, Lamb Sauce
(supplement £6.00/head)

Loin of Venison, Kale, Swede, Pearl Barley, Sherry
(supplement £7.50/head)

Pudding Ideas

Blood Orange Cheesecake, Fresh Orange

Apple, Hazelnut Cake, Salted Caramel, Hogweed, Malt Ice Cream

Chocolate Mousse, Ginger Bread, Orange, Crème Fraiche

Norwegian Waffle, Blackcurrant Jam, Brown Cheese, Sour Cream

Skyr, Pear, Thyme, Hazelnut

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Forced Rhubarb, Set Custard, Crumble
(January onwards)