



EARLY BIRD OFFER

Book before November 1st and receive a free glass of Prosecco per person on arrival

AVAILABLE MONDAY TO SATURDAY 12-8pm FROM THURSDAY 1ST - FRIDAY 23RD DECEMBER

* STARTERS *

 $\begin{array}{c} {}_{2}\,\text{courses} \\ {}_{2}\,{}_{8} \end{array}$

3 COURSES

£35

Spiced cauliflower soup with whipped harissa butter & house baked bread [V] [VGO] [GFO]

Chicken, duck & pistachio terrine with cranberry chutney, celeriac remoulade & toast [GFO] [N]

Hand-picked Dorset crab & smoked mackerel bon bon with lobster mayonnaise & caviar

* MAINS *

Serrano ham wrapped turkey breast, duck fat roast potatoes, braised red cabbage, carrot puree, glazed heritage carrot, buttered savoy cabbage & red wine jus [GFO]

Roast fillet of seabass with crispy potato terrine, shrimp & chive dressed cabbage, saffron & dill mussel sauce [GFO]

Jerusalem artichoke, leek, truffle & brie filo parcel with artichoke puree, tender stem broccoli & herb crushed potatoes [v] [vgo]

* SIDES *

Pigs in blankets
Pork & sage stuffing

Truffled cauliflower cheese [v]

Sauteed sprout tops with chestnuts [V] [VGO] [N] [GFO]

* DESSERTS *

Sticky toffee pudding with rum & raisin ice cream

Apple tart tatin with salted caramel ice cream

Chocolate tart with raspberry puree, hazelnut praline & raspberry sorbet [N] [GFO]

Selection of British cheese with chutney & crackers (£2 SUPPLEMENT)

AVAILABLE BY PRE-ORDER ONLY

Please be aware all dishes may contain traces of nuts. If you have an allergy, please inform the bar staff before you order.

[V] Vegetarian [VGO] Vegan option [N] Nuts [GFO] Gluten free option

For all booking info please check website www.prestonparktavern.pub For all enquiries & reservations please email info@prestonparktavern.pub



