

CRAFT BEERS  LOCAL ALES

# PRESTON PARK *Tavern*

## EARLY BIRD OFFER

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

## CHRISTMAS MENU

2 COURSES 32.- | 3 COURSES 37.-

Available Monday to Saturday 12-8pm from Monday 2nd - Saturday 21st December

### STARTERS

Cream of Jerusalem artichoke soup, truffle & parmesan croutons,  
parsley oil, house baked bread & salted butter [V] [PBO] [GFO]

Confit duck leg scotch egg, celeriac remoulade,  
pickled carrot, spiced cranberry puree [DFO]

Smoked salmon rillette, pickled cucumber, radish,  
sourdough crisp & dill emulsion [GFO]

Whole baked camembert, fig & apple chutney, candied walnut, croutes [V] [GFO]

### MAINS

Serrano wrapped turkey breast, turkey leg nugget, duck fat roast potatoes,  
braised red cabbage, sweet potato, puree, roasted carrot & parsnip,  
savoy cabbage, red wine jus [GFO] [DFO]

Roast fillet of cod, shrimp croquette, champagne cream sauce,  
cavalo nero, pickled fennel, herb oil [GFO]

Celeriac & mushroom wellington, roast potatoes, braised red cabbage, sweet potato,  
puree, roasted carrot & parsnip, savoy cabbage, vegetable jus [PBO] [GFO] [DFO]

### SIDES

Pigs in blankets

Pork & sage stuffing

Truffled cauliflower cheese

Roast potatoes

Sauteed spouts, chorizo, chestnuts [N] [VGO] [GFO]

5.-  
EACH

### DESSERTS

Sticky toffee pudding with vanilla ice cream

Mixed berry & pistachio trifle [PBO]

Dark chocolate terrine, whipped tonka bean mascarpone, kirsch cherries [GFO]

Selection of British cheeses with chutney & crackers  
(£2 supplement) [GFO]

## AVAILABLE BY PRE-ORDER ONLY

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

For all booking info please check website [www.prestonparktavern.pub](http://www.prestonparktavern.pub)

For all enquiries & reservations please email [info@prestonparktavern.pub](mailto:info@prestonparktavern.pub)

All our food is freshly prepared in our open plan kitchen on site. Our chefs and kitchen team regularly handle the main food allergens. Upon request our chefs can adapt some dishes to be made with non-allergen containing ingredients for customers with food intolerances and Coeliac disease. Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens. Our kitchen is not a 'free from' environment. For customers with severe medical allergies that require 'free from' food we are unable to prepare food for you. Please inform us when booking.