

# FESTIVE MENU



## To Start

Tacons Farm Parsnip & Pear Soup with Romanesco Fritters, Pine nuts, Curry Oil

Prawn, Crayfish & Mango Martini Cocktail, Avocado Puree (£1.50 supplement)

Modern Ham, Egg and Chips – Crispy Ham Hock, Cured Egg Yolk, Spiral Potato, Pineapple Salsa

Beetroot Cured Salmon, Treacle Melba Toast, Horseradish Crème Fraiche, Raisin & Frisee Salad

## Main

Chargrilled Fillet of Beef, Skin on French Fries, Shallot Puree, Rocket & Parmesan Salad  
(£4.50 supplement)

Honey Roast Guinea Fowl Breast, Fondant Potato, Baked Celeriac, Chestnut Sautéed  
Sprouts, Purple Carrots, Shallot Jus

Norfolk White Lady Arancini, Shaved Sweet Saffron Fennel, Baby Spinach Salad, Pine Nuts

Pan Roast Hake Fillet, Crushed New Potatoes, Wild Mushroom Cream, Buttered Leeks

## Dessert

Chocolate Fondant, Salted Caramel Puree, Homemade Vanilla Ice Cream

Mrs Smith's Christmas Pudding, Blood Orange Custard, Pistachio Sugar

Cinnamon Doughnuts, Star Anise Poached Pineapple, Crème Fraiche Sorbet

Prosecco Jelly, Red Berries, Dehydrated Raspberries, Strawberry Sorbet



3 Courses £25. December 1st – December 24th

Book now on 01603 627687

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