



HENCOTE

FESTIVE PRIX FIXE MENU

3 COURSES FOR £35

STARTERS

Spiced Parsnip Soup, Apple Puree, Parsnip Crisps *V, VE, GF, DF, NF*

Sautéed Wild Mushrooms, Sourdough Toast, Chive Emulsion *V, VE*, NF* (+£2 Fresh Truffle)

Chicken Liver Parfait, Hedgerow Gel, Crisp Bread, Seasonal Chutney *NF*

MAINS & PIZZA

Sage & Onion stuffed Turkey Ballotine, Duck Fat Fondant Potato, Cranberry Gel, Bacon Creamed Sprouts, Roast Gravy *GF, NF*

12-hour braised Shin of Beef, Pommes Anna Potato, Coffee Roasted Carrots, Kale Pesto, Jus *GF, NF*

Tandoori Monkfish, Lentil Dahl, Pickled Cauliflower, Roasted Florets, Micro Coriander, Spiced Potato Chips *GF, NF*

Braised Turnips, Winter Grain Salad, Pickled Mushroom, Celeriac Broth *V, VE, NF, DF*

Margherita *V, NF*

Shropshire Salumi, BBQ Corn, Spring Onion *NF*

Mushroom, Blue Cheese & Truffle Oil *V, NF*

Chicken, Pickled Raisin, Fresh Tomato *NF*

DESSERTS

Vanilla Cheesecake, Caramelised Fig, Honey & Yoghurt Sorbet, Nutmeg Wafer *NF*

Mulled Fruit Crumble, Custard Ice Cream *V*

Key Lime Pie, Passionfruit Curd, Cardamom Ice Cream, Crème Patisserie *NF*

Local Cheeseboard (£5 supplement) *V*

ALLERGEN INFORMATION

V = Vegetarian, VE = Vegan, VE = Vegan Adaptable, GF = Gluten Free, * = Gluten Free Adaptable NF = Nut Free, DF = Dairy Free, DF* = Dairy Free Adaptable*