

178 FESTIVE DINNER

STARTERS		NIBBLES & SNACKS	
HAM HOCK TART £10 caramelised leek, gruyere, egg yolk puree, ip8 beer vine	0.5 egar	we recommend 2 or 3 to share as the perfect start to your NOCELLARA OLIVES (gf)(ve)	meal £5
CARROT & LENTIL SOUP coriander oil, black sesame, crispy chilli onions (gf)(ve)	£9)	ARTISAN BREADS, sea salt cultured butter (gf-req) CHICKEN LIVER PARFAIT TART, pear, crispy skin	£4 £8.5
SMOKED SALMON PASTRAMI salsa verde mayo, shaved fennel salad (gf)	212	DRUNKEN DEVILS, brandy prunes, crispy bacon (gf) CAULIFLOWER BITES, maple & sriracha glaze (ve)	£8.5 £6.5
TWICE BAKED CHEESE SOUFFLE sherry & mushroom sauce, Parmesan crisp (v)	£12	SMOKED HASH BROWN, whipped crème fraiche, can	
MAINS			
ROAST TURKEY stuffing, chipolata, all the trimmings, gravy (gf-req)	£19.5	BUTTERED HALIBUT sherry & mushroom sauce, Parmenter potatoes, crispy	£32 kale (gf)
CURRIED CAULIFLOWER RISOTTO coriander oil, crispy bhaji bits (ve-req)(gf)	GLAZED DUCK confit duck leg parcel, duck fat potatoes, parsnip puree, aromatic jus (gf-req)		
ROAST SALMON winter vegetables, mussel beurre blanc, samphire (gf-re	£24.5	10OZ SIRLOIN STEAK	232.5
BRAISED BEEF confit garlic mash, glazed carrots, pickled onion jus (g	£25.5	or 8OZ FILLET STEAK both with garlic butter, fries, onion ring, watercress (gf-	£38.5 req)
SIDES		PUDDING	
PIGS IN BLANKETS 4 £6 8 £10 12 £14		PEAR STICKY TOFFEE PUDDING	£9
SKINNY FRIES, truffle & Parmesan (gf) £6.	.5	butterscotch sauce, clotted cream (ve/gf-req) BAILEYS CARAMEL CUSTARD TART	20
CAULIFLOWER CHEESE £6		espresso sorbet	£9
SAUTEED SPROUTS, bacon & crispy onions (gf) *5.5		VANILLA CHEESECAKE orange jelly, spiced blackberry compote	93
STICKY RED CABBAGE (ve/gf) £6		CHEESE BOARD	£12.5
SAUCES: PEPPERCORN BEEF FAT CHIMMICHIRRI		three British cheeses, seasonal chutney, crackers (gf-req) WHITE CHOCOLATE & CRANBERRY BLONDIE	£9



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