



WERNHER
RESTAURANT

Festive Dining

1st – 23rd December 2018

STARTERS



Roasted parsnip soup (V)

curry oil, apple chutney

Duck pressing

burnt orange, endive, pickled walnut

Salmon gravlax

horseradish crème fraîche, pickled beetroot

Celeriac mousse

lovage, Per Las, seeded cracker

MAIN COURSES



Traditional roast turkey

*chipolatas in pancetta, chestnut farce, duck fat potatoes, anise carrots,
honey roast parsnips, Brussel sprouts, roast jus*

Line caught supreme of cod

Jerusalem artichoke, Roscoff onion, miso and white wine sauce

Pot roast local pheasant confit leg

creamed savoy cabbage, root vegetables, Madeira sauce

Wild mushroom pithivier

Puy lentils, pickled onions, truffle foam

DESSERTS



Christmas pudding

brandy sauce, roasted chestnuts

Yule log

chocolate stout ice cream, white chocolate sauce

Cranberry and orange frangipane

clotted cream ice cream

Baron Bigod cheese

plum chutney, Garibaldi biscuits

*If you suffer from a food allergy or intolerance, please inform a member of staff,
who will be happy to assist you when placing your order.*