

Christmas Day Menu

Glass of Fizz on Arrival

TO START

SALMON AND AVOCADO TOWER ^{Gf}

Gin cured Scottish smoked salmon with smashed avocados, spring onions, zesty lemon and dill. Served with king prawns and buttered multigrain bread

TRUFFLED PARSNIP SOUP ^{Gf}

Roasted parsnips infused with sage and truffle. Served with bacon pieces, toasted hazelnuts and toasted bread

DUCK PARFAIT WITH CHERRY COMPOTE

Smooth Duck liver parfait with a hint of Grand Marnier and cherry jam served with morello cherry compote and toasted brioche bread

PORK BELLY AND BLACK PUDDING ^{Gf}

Glazed pork belly bites with Bury black pudding, crispy crackling, fennel pea puree and watercress

SMOKED HADDOCK FISHCAKE

Breaded Smoked Haddock fishcake served with creamed leeks and spring onions finished with homemade winter chutney

GOATS CHEESE, FIG AND ONION TART ^V

Parmesan pastry tart filled with a fig, onion and balsamic relish topped with grilled goats cheese and served with a sesame and hazelnut dressing

SORBET

BLOOD ORANGE SORBET

to cleanse the palate

For booked and pre-ordered tables only. A non-refundable £20 deposit per person to be paid at the time of booking. Pre-order and full payment required by 01/12/19. A 10% service charge will be added. All customers under the age of 25 will require ID to purchase alcoholic beverages. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please notify us upon booking.

COFFEE, TEA AND MINCE PIES TO ROUND
IT ALL OFF

THE MAIN EVENT

STUFFED NORFOLK TURKEY

With buttered carrots, smashed brussels sprouts with chestnuts, braised red cabbage, goose fat roasted potatoes and cranberry stuffing. With pigs in blankets Yorkshire pudding and turkey gravy

FILLET OF BEEF WELLINGTON

Fillet of beef with mushroom duxelle and cured parma ham, wrapped in flaky puff pastry and served with black truffle mashed potatoes, braised red cabbage, carrot puree and a red wine jus

ESCALOPE OF WILD SEA BASS ^{Gf}

Mustard crumbed escalope of sea bass served with creamed leeks and sautéed pancetta, celeriac puree, crispy potato terrine and red wine jus

PAN-ROASTED LAMB NOISSETTES ^{Gf}

Rosemary infused lamb noisettes served with fennel pea puree, roasted shallots and braised red cabbage. With crispy potato terrine and a redcurrant jus

WINTER VEGETABLE STEW ^V

Slow cooked vegetable and chestnut stew baked with sage crumb served with crispy kale, soft poached egg and beetroot potato rosti

DESSERTS

HOME PREPARED CHRISTMAS PUDDING

Christmas pudding with walnuts, cranberries and orange served with brandy sauce and berries

STICKY TOFFEE PEAR PUDDING

Lighter than your normal sticky toffee pudding, rich with dates and spices, with poached pears and custard

CRANBERRY AND LIMONCELLO ^{Gf} SEMIFREDDO

An Italian dessert, semifreddo is an ice cream with a mousse-like texture mixed with crushed cranberries, pistachio, vanilla beans and meringue with a homemade limoncello curd

BAILEYS CREME BRÛLÉE ^{Gf}

Homemade Baileys burnt cream brûlée with chocolate dust and brandy shortbread biscuits

CHOCOLATE BROWNIE CHEESECAKE

Goopy chocolate Christmas brownie cheesecake with warming Christmas spices and port topped with chocolate truffles, amaretti biscuits and cranberry compote

5 COURSES £84.95 PH

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