

THE SHIP INN • ITCHENOR

CHRISTMAS AT THE SHIP

Good food, great company & festive cheer

TWO COURSES £36.95 • THREE COURSES £44.95

STARTERS

Roasted Jerusalem Artichoke Soup

Creamy Jerusalem artichoke soup finished with truffle oil, toasted hazelnuts and warm sourdough. (V)

Ship's Smoked Mackerel Pâté

Homemade smoked mackerel pâté with pickled cucumber, horseradish crème fraîche and toasted sourdough.

Crispy Pork Belly with Spiced Apple & Cranberry

Slow-cooked pork belly with spiced apple purée and a cranberry and cider glaze.

Roasted Beetroot & Whipped Goat's Cheese

With candied walnuts, balsamic dressing and fresh rocket. (V)

MAIN COURSES

Traditional Christmas Roast Turkey

Roast turkey breast with sage and onion stuffing, pigs in blankets, crispy roast potatoes, honey-roasted parsnips, seasonal vegetables, rich turkey gravy and cranberry sauce.

Slow-Braised Feather Blade of Beef

Tender beef slow-cooked in red wine, served with creamy dauphinoise potatoes, roasted heritage carrots, tenderstem broccoli and a rich red wine jus.

Pan-Seared Sea Bass

Crispy-skinned sea bass fillet with crushed herb potatoes, wilted spinach, roasted cherry tomatoes and a lemon and dill beurre blanc.

Wild Mushroom & Chestnut Wellington

Golden puff pastry filled with wild mushrooms, chestnuts and winter herbs, served with roast potatoes, seasonal vegetables and a rich cranberry jus. (VG)

DESSERTS

Traditional Christmas Pudding

Rich, traditional Christmas pudding served with warm brandy sauce.

Baileys Crème Brûlée

A rich, silky Baileys Irish cream custard topped with a crisp caramelised sugar crust, served with homemade shortbread.

Mulled Wine Poached Pear

A tender pear poached in warming festive spices and mulled wine, served with cranberry compote and vegan vanilla ice cream. (VG)

Selection of British Cheeses

Served with festive chutney, grapes and crackers. £5 supplement.

PRE-BOOKING REQUIRED • PLEASE ADVISE US OF ALLERGIES WHEN BOOKING

V = Vegetarian • VG = Vegan • Suggested festive menu prices