

Christmas 2016 at The Angel

Starters

Beetroot Salmon

Home cured salmon with dill bread and celeriac remoulade

Fig & Ham (V available)

Balsamic roasted figs with walnut pesto and English cured ham

Baked Goats Cheese (V)

Kidderton Ash goats cheese with garlic crouton and pickled beetroot

Pumpkin Pie

Individual mini pumpkin pie with homemade mushy peas and gravy

Cured Beef Salad

Fillet of beef with crispy capers, truffle oil and English watercress

Mains

Turkey Escalope

Breaded turkey breast with sage butter, bacon lardons and cranberry jelly

Lamb & Drunken Prunes

Slow braised lamb shoulder with garlic potato and port soaked prunes

Confit Duck

Confit duck leg with dauphinoise and balsamic and black pepper gravy

Poached Cod

Cod poached in a bag with buttered potatoes, samphire, seaweed and white wine

Suet Pudding (V)

Vegetarian suet pastry with veggie black pudding, baby onions, mushrooms and tarragon

Desserts

Eggnog Cream

Eggnog set cream with mini snowball truffles

Selection of Cheeses

Three cheeses with caper berries, homemade chutney and crackers

Triple Chocolate

Mini brownie, mini chocolate orange finger roll and a dipping pot

Christmas Pudding Ice Cream

Christmas pudding ice cream affogato style with espresso shot and brandy

2 courses £20

3 courses £25

All our dishes are homemade & cooked fresh to order using ingredients from local suppliers. Our menu does not contain all ingredients. If you have specific dietary requirements please speak to a member of staff. All dishes from our kitchen may contain traces of nuts, gluten, & other food allergens. Fish dishes may contain bones. V - Vegetarian