



CHRISTMAS MENU 2020

- STARTERS -

Smoked salmon, pickled cucumber, herbed cream cheese & toasts

Portobello & wild mushroom tart, cep sauce, crème fraiche, hazelnuts & chives (vegan version available)

Chicken liver parfait, cherry compote, balsamic onions & sourdough



- MAINS -

Roast turkey breast, pork & sage stuffing, roast potatoes, parsnips, carrots, Brussels sprouts, pigs in blankets & gravy

Rib eye steak, shallot & parsley butter, red wine sauce, watercress & chips

Butternut squash & stilton pie, braised red cabbage & veggie gravy (vg)

Seabass fillet, cauliflower puree, tenderstem broccoli, toasted almonds, caper butter & golden raisins



- DESSERTS -

Christmas pudding with brandy cream & red berries

Salted caramel brownie, chocolate sauce, chantilly cream & candied orange

Apple tart, honeycomb ice cream & stem ginger

White chocolate peanut blondie, passion fruit sorbet & candied orange (vg)

Black cow vintage cheddar, chutney & oatcakes



- 3 COURSES £30 -

Gluten free and allergen free options are also available. Please ask for further information.

Menu available from the 24th of November and throughout the festive period via pre-booking with a minimum table of 2 people, and maximum table of 6 people.

To book please email info@singertavern.com or speak to a member of staff.

