



THE TAYBERRY CHRISTMAS MENU 2018

- Chef's Daily Baked Bread -

- Amuse Bouche -

TO START

Turkey Terrine, Cranberry, stuffing bonbon, sprout leaves, pickled carrot, parsnip remoulade

Field Mushroom and Roasted Chestnut Soup, Truffle Cream, Chive oil

Hot Smoked Salmon, Nori, Horseradish Snow, Beetroot, Orange Dressing

Pan Seared Monkfish Cheek, Parsnip Puree, chorizo, crispy sage

TO FOLLOW

, Wild Scottish Game Patithver, Black Pudding, Port Glazed Onions, Creamed Neep, Winter Kale, Game Jus

Snowdonia Cheese Gnocchi, Pied de Blue, Field Mushroom Puree, Pine Nut and Sesame Dressing

Sea Bream Cooked a la Plancha, Creamed Savoy, Butternut squash puree, Smoked Bacon & Shrimp Butter

18 hour Braised Beef, Brussel Sprout and Soft Herb Risotto, crispy Kale,
Warm Orkney cheddar Mousse, Parmesan Crackling

TO FINISH

Sticky Treacle tart, Caramelised Apple, Redcurrant, Cinnamon Ice-cream

Winter Spiced Chocolate Fondant, Toasted Marshmallow , blood orange,
Clemintine Ice cream

Trio of Devonick Dairy Cheeses, Chicory, Red Grape, oatcakes

2 courses £28

3 courses £36

*If you have any allergies or dietary requirements
please tell a member of staff and they will be happy to help you*