



# Figgy Christmas Menu

## FESTIVE MEAL @ THE FIG

LUNCH - 2 COURSE £36 OR 3 COURSE £39

DINNER - 2 COURSE £38 OR 3 COURSE £45

### SNACKS

- sage & onion focaccia, smoked butter £6
- in house cured beef bresaola, lemon, olive oil £9
- winter spiced olives £6

### STARTERS

- beetroot arancini
- whipped feta & dill, torched feta, pickled beetroot & ginger
- cumin spiced humus
- parsnip bhaji, chilli yoghurt, hazelnut dukkha
- gin cured sea trout
- whipped smoked mackerel & crab, pickled fennel & cucumber, dill oil
- smoked ham hock hash brown
- celeriac remoulade, pickled apple, chorizo aioli

### MAINS

- sage & onion breaded turkey escalope
- chestnut dauphinoise, confit root veg, sage butter, turkey gravy
- slow cooked pork belly
- chorizo croquette, smoked butter hispi, apple & ginger puree, cider pork sauce
- root veg & barley nut roast
- whipped butternut, leek & sprout fricassee, cranberry ketchup
- curry spiced stone bass
- bouillabaisse sauce, leeks, samphire, mussels, potatoes

### DESSERTS

- figgin christmas badboy
- iced snowball parfait, nutmeg brulee, Christmas sticky toffee pudding, chocolate orange mousse
- affogato
- clementine ice cream, biscotti, chocolate salami
- christmess
- cinnamon meringue, mulled wine sorbet, cranberry & white chocolate posset
- sharpham brie
- apple & cranberry relish, sticky red onions, smoked butter, crackers

coffee/ tea with honeycomb, chocolate salami & biscotti £6.50