

## Festive Lunch Menu

£28.00 for two courses £35.00 for three courses

TO START served with a selection of bread rolls (gf available)
Roasted Parsnip Soup finished with curry oil (vg) (gf)
Ballotine of Confit Duck, red onion marmalade, parma ham, orange salad (gf)
Goat's Cheese Panna Cotta, pickled beets, candied walnuts (v) (gf)
Smoked Salmon and Cream Cheese Roulade, baby capers, fennel and cucumber salad (gf)

MAIN COURSE served with festive vegetables and potatoes

ROAST TURKEY BREAST with chestnut stuffing, pigs in blankets and roast gravy

**SLOW COOKED BLADE OF BEEF** served with a red wine sauce (gf)

**POACHED SALMON SUPREME** new potatoes, green beans and a caper butter sauce (*gf*)

PUFF PASTRY PARCEL OF WILD MUSHROOMS, SPINACH AND CREAM CHEESE with a Madeira, truffle oil and tarragon cream (v)

**MEDITERRANEAN VEGETABLE ROULADE** with a chickpea and tomato sauce (vg)(gf)

## TO FINISH

Dark Chocolate and Walnut Torte, blackberries, vanilla clotted cream (v) (gf)

The Walnut Tree Christmas Pudding served with brandy sauce (v)

Lemon Posset, raspberry jelly, shortbread and Chantilly cream (v)

Fresh Fruit Salad with mulled wine syrup and passionfruit sorbet(vg) (gf)

British and Continental Cheese, fig and apple jam, grapes, celery and cheese biscuits *(gf biscuits available)* 

\*\*\*\*\*\* Coffee/Tea

(v) = vegetarian (vg) = vegan (gf) = gluten free

TREE INN THE WALNUT

21 Station Road, Blisworth NN7 3DS 01604 859551 • www.walnut-tree.co.uk Important information: All our food is prepared in a kitchen where known allergens maybe present. Please note we take care to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.

\*The labels on items in our menu to denote Vegan, Vegetarian and Gluten Free dishes refers to the intentional ingredients of any dish to give our customers an informed choice.