

# Three Pigeons Nesscliffe

## Christmas menu

Chicken liver pate with apple chutney and toasted brioche

Leek and potato soup with a warm mini loaf

Smoked salmon and mackerel mousse with a pickled cucumber salad

Baked field mushroom stuffed with blue cheese, fig and walnut crumb

Garlic rosemary baked camembert, red onion & cranberry chutney and  
toasted ciabatta

\*\*\*\*\*

Shropshire breast of Turkey wrapped in bacon, sausage & cranberry  
stuffing, braised red cabbage with cranberry gravy

Grilled Sirloin steak, roasted baby carrots and parsnips, Yorkshire pudding  
with brandy peppercorn sauce

Braised Lamb shank, roasted sprouts, pancetta & chestnuts, dauphinoise  
potatoes and redcurrant gravy

Pan seared cod with chorizo crumb, sautéed potatoes, kale and spinach

Crispy belly pork, celeriac and apple rosti, black pudding, kale with apple  
cider jus

Roasted butternut squash boat topped with cranberry and seasonal  
vegetable couscous finished with a garlic and pumpkin crunch

\*\*\*\*\*

Orange & cinnamon poached pear

Christmas pudding with brandy sauce

Apple crumble with custard

Chocolate brownie with salted caramel ice cream

3 courses £24.50

2 courses £19.50

