



TORR HOUSE

TWO COURSES £27.50
THREE COURSES £33.50

FESTIVE EVENING MENU

STARTER

BLOODY MARY PANKO PRAWNS

Crispy coated panko prawns with bloody Mary ketchup

PORTOBELLO MUSHROOM CROSTINI

Filled with mushroom paté & topped with gouda cheese & mushroom sauce

CRISPY TRIO OF DUCK

Duck gyozas, spring rolls & bon-bon's with a peking sauce

BAKED SMOKED HAM HOCK POT

Molten cheddar topping, new potatoes & artisan bread

BLOOMER & BUTTER

Simple but effective tasty warm crusty bread with real butter for two (Available Gf & Vg)

GAME TERRINE

Mixed pheasant, duck & venison wrapped in pancetta with toasted bloomer & poachers chutney

MAIN

TURKEY, CRANBERRY & HONEY GLAZED HAM

Served with stuffing, pigs in blankets, cranberry sauce, gravy & seasonal veg

PORCETTA

Italian inspired rolled roast pork belly with a stuffing of cranberry, pine nuts & herbs

SLOW BRAISED FEATHERBLADE

In a Bourguignon sauce with baby mushrooms & shallots

TORR HOUSE PROPER FESTIVE PIE

Filled with turkey, ham & stuffing. Served with seasonal veg, pigs in blankets, cranberry sauce & gravy

SALMON WELLINGTON

Locally sourced Salmon wrapped in filo pastry

CAULIFLOWER & DOLECELATTE TIAN

Roast cauliflower together with soft Italian cheese, shallots, topped with a chestnut & herb crumb. Served with a fennel & white wine sauce.

SIDES

Beer Battered Onion Rings (Vg)- £4.5

Halloumi Fries (V)- £5.5

Chunky Chips or Fries (Vg & Gf)- £5

Bloomer Wedges & Butter- £5

DESSERT

FERRORO ROCHE FONDANT

CHOCOLATE ORANGE CHEESECAKE
WITH BAILEYS ICE CREAM

TRADITIONAL CHRISTMAS PUDDING
WITH ICE CREAM & BRANDY BUTTER

CLASSIC CHRISTMAS TRIFLE

PLEASE MAKE US AWARE OF ANY ALLERGIES OR
DIETARY REQUIREMENTS AT THE TIME OF ORDERING