



TORR HOUSE

FESTIVE EVENING MENU

STARTER

BLOODY MARY PANKO PRAWNS £8.50

Crispy coated panko prawns with bloody Mary ketchup.

PORTOBELLO MUSHROOM CROSTINI £7.00

Filled with mushroom paté & topped with gouda cheese & mushroom sauce (Available Vg & Gf)

CRISPY TRIO OF DUCK £7.50

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

BAKED SMOKED HAM HOCK POT £7.00

Molten cheddar topping, new potatoes & artisan bread (Available Gf)

BLOOMER & BUTTER £5.50

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

GAME TERRINE £8.00

Mixed pheasant, duck & venison wrapped in pancetta with toasted bloomer & poachers chutney (Available Gf)

SIDES

Beer Battered Onion Rings (Vg)- £4.5

Halloumi Fries (V)- £5.5

Chunky Chips or Fries (Vg & Gf)- £5

Bloomer Wedges & Butter- £5

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

MAIN

TURKEY, CRANBERRY & HONEY GLAZED HAM £16.00

Served with stuffing, pigs in blankets, cranberry sauce, gravy & seasonal veg (Available Gf)

PORCETTA £17.00

italian inspired rolled roast pork belly stuffed with apricots, pine nuts and smoked bacon pieces, served with a rich gravy & Pig in blanket

SLOW BRAISED FEATHERBLADE £18.00

In a Bourguignon sauce with baby mushrooms & shallots (Gf)

TORR HOUSE PROPER FESTIVE PIE £16.00

Filled with turkey, ham & stuffing. Served with seasonal veg, pigs in blankets, cranberry sauce & gravy (Vg option available)

SALMON WELLINGTON £22.50

Locally sourced Salmon wrapped in filo pastry. Fennel, lemon & caper cream sauce.

CAULIFLOWER & DOLCELATTE TIAN £15.00

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

DESSERT

FERRERO ROCHE FONDANT
RICH CHOCOLATE FONDANT WITH
MOLTEN CENTRE SURPRISE & ICE CREAM

BAILEYS CHEESECAKE
TOPPED WITH CHOCOLATE CURLS, AERO
PIECES, SERVED WITH CHOCOLATE
ORANGE ICE CREAM (GF)

TRADITIONAL CHRISTMAS PUDDING
SERVED WITH BRANDY SAUCE

CLASSIC CHRISTMAS TRIFLE
FRESH BERRIES & AMARETTI BISCUITS
WITH CUSTARD & FRUIT COMPOTE (GF)