



CHRISTMAS

at The SCOLT HEAD

Smoked haddock chowder (with bacon) and Jerusalem artichokes £8

Oak smoked trout, heritage beetroot, horseradish yoghurt and dill
with soft boiled egg, beets, watercress and radish salad £9 (Gf)

Game terrine, mulled wine chutney, cornichons and sourdough £8.5 *

Wild mushroom croquettes with truffle mayo £7 (Ve) *

Labneh with roast and pickled squash, local honey and toasted hazelnuts £8 (Gf) (V)

Stuffed roast poussin, all the trimmings, pigs in blankets and cranberry sauce £24 *

Nut roast Wellington with red wine jus and all the trimmings £17 (Ve)

Wild mushroom pie with parmesan, nutmeg and truffle mash and cavolo nero £16 (Gf) (V)

Salmon encrout with watercress aioli, capers and shallot salad £18.5

Turkey and bacon burger, smoked cheddar, sage and onion mayo, pickled red cabbage and chips £16.5

Cherry glazed duck leg, celeriac remoulade, truffle chips and peppery leaves £17 (Gf)

SIDES

Duck fat roasties / roasted carrots & parsnips / extra gravy / stuffing / cavolo nero / red cabbage £3.5 each

Pigs in blankets / Fat chips £4.5 with truffle mayo £5

DESSERTS

Chocolate fondant with rum raisin ice cream £6.5

Spiced pear and sticky toffee pudding with cream £6.5

Cinnamon bun topped apple pie with custard £6.5

Vegan apple strudel with berry sorbet £6.5 (Ve)

* *Can be Gluten Free on request*

TO BOOK YOUR CHRISTMAS PARTY

Please **book via our website** for groups of 7 or less. Please alert us to any allergies.

For groups of 8 or more email bookings@thescolthead.co.uk to preorder 2 courses minimum.