



THE PILOT INN FESTIVE MENU 2024



TO STARTER

Roasted Butternut Squash, Sweet Potato and Carrot Soup

Melba toast, salted butter (V/GFO)

Crayfish & Prawn Cocktail

Mary rose and horseradish sauce, red gem lettuce, cherry tomatoes, buttered seeded bloomer

Ham Hock Terrine with Pickled Carrots & Mustard

Tracklements chutney, pickles, grilled ciabatta (GFO)

Herby Deep-Fried Brie

Rocket, plum sauce (V)



TO FOLLOW

Free Range Turkey Roast

Garlic and rosemary roast potatoes, buttered Brussel sprouts, winter vegetables, pigs in blankets, sage and onion stuffing, Yorkshire pudding, rich gravy (GFO)

Pan-Fried Hake Supreme

Crushed new potatoes, roasted leeks with Raz el Hanout, caper butter sauce (GF)

Confit Duck Leg

Dauphinoise potato, glazed carrots with fennel seeds, fine beans, cranberry sauce (GFO)

Squash, Brie, Beetroot & Truffle Infused Oil Tart

Herby parmentier potatoes, winter vegetables, rich vegetable jus (V/GF/VGO)



TO END

Traditional Christmas Pudding

Brandy sauce (GFO)

Red Wine Poached Pear

Crème Chantilly

Butterscotch & Blackberry Panna Cotta (GF)

Chocolate Truffle Torte

Vegan vanilla ice cream (VG/GF)

Mince Pie

Ice cream

GF = gluten free GFO = gluten free option available V = vegetarian
VG = vegan VGO = vegan option available

