

Festive

SET MENU
The
POST-HOUSE

— BAR & GRILL —

TUESDAY 7TH NOVEMBER - DECEMBER 31ST

2 COURSES 35 – 3 COURSES 42.5

STARTERS

Roasted Vine Tomato, Garlic & Balsamic Soup vg
With Toasted Focaccia And Basil Cream

Duck, Port & Thyme Parfait
With Toasted Sourdough, Black Cherry Gel, Watercress And Blood Orange Glaze

Pan Fried Wild Mushrooms
With Chardonnay & Black Truffle Cream, Wild Rocket Salad And Toasted Sourdough

Smoked Salmon & Crème Fraîche Terrine
With Pea, Dill & Lime Puree, Toasted Croute And Micro Herb Salad

MAINS

Wild Garlic & Sage Butter Roast Turkey Breast
With Bacon Wrapped Cumberland Sausage, Truffle Mash, Rosemary Roasted Potatoes, Honey Roast Parsnips, Seasonal Market Vegetables, Mixed Herb & Caramelised Shallot Stuffing And Red Wine & Cranberry Gravy

Slow Braised Marrow And Malbec Blade Of Beef
With Garlic Layered Potatoes, Honey Roast Parsnips, Wild Mushrooms, Seasonal Market Vegetables, Black Garlic And Tarragon Cream

8oz Fillet Steak (10 Supp)
With Hand Cut Chips, Roasted Plum Tomato, Black Garlic & Thyme Mushroom, Shaved Parmesan, Wild Rocket & Balsamic Salad And Peppercorn Sauce

12oz Black Angus Burger
On a Brioche Bun With Melted Swiss Cheese, Smoked Pancetta, Wild Garlic Mayonnaise, Rocket, Beef Tomato And Truffle & Parmesan Fries

Pistachio & Lime Crusted Hake Loin
With Herb Crushed Potatoes, Roasted Heritage Tomatoes, Seasonal Market Vegetables, Red Pepper And Basil Sauce

Shallot & Pea Ravioli vgo
With Confit Tomato And Lemon & Tarragon Butter

DESSERTS

Christmas Berry Pudding
With Vanilla & Spiced Rum Custard And Mulled Wine Syrup

Oreo Cheesecake
With Vanilla Milk Sorbet, Oreo Wafer, Cookies & Cream Crumb

Chocolate Fudge Brownie
With Milk Chocolate Sauce And Salted Caramel Ice Cream

Mascapone & White Chocolate Mousse
With Espresso-Soaked Sponge, Cocoa & Coffee Syrup, Mascapone & Vanilla Ice Cream