

NAME \_\_\_\_\_

[illegible][illegible]

Address \_\_\_\_\_

Postcode \_\_\_\_\_ Tel. No. \_\_\_\_\_

No. in Party \_\_\_\_\_

Deposit enclosed £ \_\_\_\_\_



# The Pilot Inn Christmas Day Menu

# The Pilot Inn Christmas Day Menu 2020

Adult **£90** Child (under 10 years) **£50**

*There is only one sitting this year so price includes the table all day*

*A non-refundable deposit of £35 per person is required at the time of booking. Menu choices and full payment required by 1st december.*

## Hors D'Oeuvres

Homemade Cheese Straws and Prosecco upon arrival

## To Start

Roasted Cauliflower, Downland Farm Cheddar  
& Kale Soup **V** **VEO**

*Served with homemade bread and butter,  
parmesan crisp & truffle oil*

Fine de Claire Oyster, local 'Hot Smoked' Salmon,  
Homemade Anchoiade, Beer Battered Local Plaice  
Goujon & Tartare Sauce

Pan Seared Organic Duck Breast  
*With wilted spinach, sweet potato purée and port reduction*

Salad of Pear, Roquefort & Walnut **V**  
*With watercress, chicory and fennel*

**V** Suitable for Vegetarians. **VE** Suitable for Vegans. **VEO** Vegan option available.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

## Amuse Bouche

Cornish Cider, Champagne & Prosecco and Mandarin Sorbets

## To Follow

Organic Free-Range Goose  
*With goose fat roast potatoes*

Corner Cut Roast Topside of Sussex Beef  
*With beef dripping roast potatoes*

Slow Roasted Organic Pork Belly  
*With beef dripping roast potatoes*

Vegan Spiced Cauliflower Pasty **VE**  
*With Bombay potatoes*

*All served with fresh vegetables, Yorkshire puddings,  
pigs in blankets and stuffing*

## Dessert

Traditional Christmas Pudding **VEO**  
*Served with brandy cream*

Cappuccino Panna Cotta  
*With biscoff ice cream and biscoff biscuit*

Chocolate Torte  
*With raspberry coulis and chocolate ice cream*

Spiced Apple Crumble  
*With crème anglaise*

Vegan Sticky Toffee Pudding **VE**  
*Served with vegan vanilla ice cream*

## To Finish

Wookey Hole Aged Cheddar, D'Affanois Brie  
and Brighton Blue Cheeses  
*Served with crackers, salted butter, figs, celery and grapes*

Fresh Fruit Salad **V**

Coffee & Homemade Truffles