

# Festive Dining

## Starters

Apricot Harissa Prawns | Charred Gem, Flatbread *GFO*

Pork Belly Carpaccio | Black Pudding, Apple Gel, Micro Herbs *GFO*

Honey Roast Fig | Bitter Leaves, Beckys Beezzzs Honey, Tunworth *V, GF, VGO*

## Mains

Turkey Roulade | Fondant Potato, Parsnip, Pancetta and Chestnut Sprouts, Cranberry Jus *GFO*

Pan Roasted Hake | Smoked Parsnip Purée, Pomegranate, Sprouts *GF*

Roasted Beetroot | Gnocchi, Whipped Goats Cheese, Watercress, Roasted Hazelnut *V, VGO*

## Desserts

Chocolate Orange Tart | Star Anise Mascarpone Cream *V*

Steamed Kumquat Pudding | Vanilla Pod Custard *V*

Cornish Blue Cheese | Winterfruit Chutney, Sourdough Crackers, Biscuit *V, GFO*

Two Courses - £28 | Three Courses - £32

Available Monday 1st December - Tuesday 23rd December, Monday-Thursday only.

Call us on 01590 677123 or email [enquiries@stanwellhouse.com](mailto:enquiries@stanwellhouse.com) to book.

*Please advise any special dietary requirements as soon as possible.*

*GF* - Gluten Free | *GFO* - Gluten Free Option Available

*N* - Contains nuts | *V* - Vegetarian | *VO* - Vegetarian option available

*VG* - Vegan | *VGO* - Vegan Option Available

