

# Christmas at The Litton

## Festive Set Menu

Welcome to The Litton, please make your server aware of any allergies

GFA - Gluten free available • VEA - Vegan available • VG - Vegetarian

Two courses - £29.95 | Three courses - £38

### On arrival

Bread board and olives

### Starters

#### Smoked Mackerel rillettes (GFA)

Beetroot, dill, horseradish cream, chive dressing and crackers

#### Ham hock and Pistachio terrine

Apple purée, pork scratching crumb, pink onions and crostini

#### Parsnip and Chestnut soup (VEA/GFA)

Truffle oil, vegetable crisps, fresh bread and butter

### Mains

#### Pan fried Sea Trout (GFA)

Olive and caper crushed new potatoes, prawn and crab croquette, kale and a lobster cream sauce

#### Roast Turkey (GFA)

Roast potatoes, shredded sprouts with pancetta, seasonal vegetables, pigs in blankets, sage and onion stuffing, cranberry sauce and gravy

#### Roast rump of Beef (GFA)

Duck fat potatoes, seasonal vegetables, Yorkshire pudding, pearl onion and pancetta red wine jus  
£3.95 supplement

#### Chestnut and Butternut Squash pie (VEA/GFA)

Chunky chips, seasonal vegetables and gravy

### Desserts

#### Chocolate and hazelnut brownie (VEA/GFA)

Clotted cream ice cream, popcorn and salted caramel sauce

#### Traditional Christmas pudding (GFA)

Brandy cream and redcurrants

#### Mulled wine berries and pear crumble (VEA/GFA)

Rum and raisin ice cream

### To finish

#### Coffee and mini mince pies (V)

£5.00 supplement

#### Two cheeses and port (V)

£8.00 supplement