

NINETEEN BAR & BISTRO



2 COURSES FOR £14.95

WINTER MENU

MAINS

ROASTED CROWN OF TURKEY

roasted potatoes, seasonal veg, pigs in blankets, yorkshire pudding and turkey gravy

CLASSIC CHICKEN CHASSEUR

rich tomato & herb sauce, sauteed mushrooms, thyme roasted Cornish baby potatoes & petit pois a la francaise

SLOW ROASTED PORK BELLY

sharp cheddar mash, apple BBQ glaze, with wilted buttered greens

FISHERMAN'S PIE

salmon, smoked haddock & Atlantic cod, poached in a creamy white wine velouté with peas & topped with parsley mash, organic pea shoots & crusty baguette

BAKED CREAMY MACARONI CHEESE (V)

roasted red pepper, sweetcorn & dressed seasonal leaves

FESTIVE NUT ROAST (V)

chive mashed potato, seasonal greens & a rich cranberry gravy

DESSERTS

LANHYDROCK CHRISTMAS PUDDING

chef's own Christmas pudding laced with cognac and served with a creamy brandy sauce

RICH BELGIAN CHOCOLATE TORTE

ginger crumb & raspberry coulis

ZESTY LEMON POSSET

seasonal berry compôte & short bread round

WARM TRADITIONAL BREAD & BUTTER PUDDING

creamy vanilla custard

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT ANY DIETARY REQUIREMENTS