



# Christmas Dinner @ Roastit's

£34.50 per head

Soup of the day, sea salt butter, fresh bread

Lamb belly croquettes, anchovy aioli, salsa verde

Roast & pickled beets, rocket & chard salad, taleggio, candied walnuts

Smoked haddock, mussel & leek rarebit, Branston pickle jam

Pecorino gnocchi, roast butternut squash, pumpkin seed risotto



Roast turkey breast, stuffing, chipolatas, maple-roast Brussels sprouts & bacon, rosemary & sea salt potatoes, turkey gravy

Slow-braised brisket, parsnip & potato puree, pickled mustard seeds, cavolo nero, salt-baked carrot, thyme jus

Pan-seared duck breast, roast & pickled beets, truffle mash, rainbow chard, blackberry jus (£6 supplement)

Oven-baked miso-glazed sea trout, spicy coconut & king prawn curry, spinach, peppers, lemongrass-scented rice & fresh lime

Cumin-roast pumpkin, parsnip & lentil dahl, rose harissa yogurt, toasted cashews, poppadoms & pickled red onions



Affogato with biscotti biscuit (make it boozy?)

Cardamon & vanilla cheesecake, star anise, poached quince & plumbs

Apricot-glazed bread & butter pudding, blackberry compote & cream

Warm cloutie dumpling, custard & whipped cream

Dark chocolate delice, white chocolate ganache, honeycomb & raspberries

Selection of fine cheeses, homemade chutney & oatcakes (£6 supplement)



A discretionary 10% service charge is applied to tables of 5 people or more  
Menu may be subject to minor changes