

BERNERS TAVERN

Christmas 2018 Feast menu

“Chips and dips”

Chicken liver and truffle parfait
Smoked cods' roe, caviar
Whipped goat's curd, truffle honey

Pork scratchings
Crispy chicken skin
Fennel and sesame cracker

TO START



Dingley Dell pork and pistachio terrine, celeriac and pickled mustard salad
Tuna crudo, avocado and chilli tartare, radishes, squid ink tapioca crisps, wasabi and yuzu dressing
Pickled pear, chicory and fennel salad, black truffle dressing



TO FOLLOW

Buccleuch Estate beef wellington, truffled mash potato, mushrooms in cream
Whole baked sea bass, fennel and mussel stuffing, pickled fennel salad
16 hour Herdwick lamb shoulder, braised savoy cabbage, smoked ham hock
Roasted brassicas, miso aubergine puree, hung yoghurt, spiced nuts and seeds

SIDES

Spinach and avocado salad, herb emulsion
Broccoli, confit garlic, nibbed almond and cheddar crumble
Salt baked celeriac, mushroom butter



TO FINISH

Christmas crumble tart, spiced cream and custard
Chocolate and hazelnut Yule log
Coconut and white chocolate pannacotta, chilli and saffron poached pineapple, fresh mango