THE BLAISE INN

Festive Menu

-2025-

2 Courses £33 | 3 Courses £40

Nibbles

£4 each

Homemade soda bread & butter | Nocellara olives | Beef croquettes

To Start

Celeriac soup, crisp apple

Smoked trout rillettes, deep fried cucumber, sour cream & dill

Ham hock croquette, soft poached egg, frisée salad, caper & mustard dressing

Goats cheese panna cotta, pickled quince, candied nuts, bitter leaf salad

Mains

Roast breast of pheasant, parsnip puree & crisp dauphine parsnips, honey-poached cranberries, sprout tops

Braised feather blade of beef, grain mustard mash, pickled walnuts, crisp sage pangrattato

Pumpkin & carrot pasilla, black olive & fennel salad, yoghurt dressing

Roast fillet of sea bass, lentil dahl, onion bahji, coriander & mint dressing

Puddings

Chocolate & almond torte, orange curd, Chantilly cream, praline

Liquorice panna cotta, blackcurrants, white chocolate crumb

Peanut butter parfait, caramelised bananas, Chantilly cream, peanut crunch

Christmas pudding, rum sauce

Selection of cheeses, homemade chutney, crackers (£5 sup.)

Dishes subject to change. Vegan options available for all courses. Please inform us of any food allergies or special dietary requirements and note that allergens are used on our premises.