



THE
BLAISE
INN

December Menu

3 Courses for £30 | 2 Courses for £25

Nibbles £3

Marinated olives **V** / Homemade bread, sea salt butter **V** / Cheese straws **V**

To Start

Parsnip soup, crisp apple, spiced butter **V**

Duck and pork terrine, cornichons, Dijon mustard

Beetroot cured salmon, cumin cream, orange vinaigrette

Roast quince, walnut and celeriac salad, bitter leaves, maple dressing **VG**

Mains

Roast pheasant breast, confit leg, savoy cabbage, pickled walnuts and parsley butter

Jerusalem artichoke gratin, wild mushrooms, crisp duck egg **V**

Beef carbonade, grain mustard croute, roast carrots

Roast fillet of hake, persillade potato, fennel, lemon velouté sauce

Roast celeriac, celery and chestnuts, sage crumb **VG**

Sides £3.5

Hand-cut chips **VG** / Buttered greens **V** / Roast carrots and beetroot **V**

Puddings

Chocolate St Emilion **V**

Crème caramel, mandarin, tuille biscuit **V**

Christmas pudding, rum sauce **V**

Poached pear, ginger cream, shortbread **V**

Soya milk rice pudding **VG**

V Vegetarian | **VG** Vegan

Should you have any food allergies or special dietary requirements please inform your waiter.
Please note that allergens are used on our premises.