

CHRISTMAS WITH PASCERE



FESTIVE À LA CARTE MENU:

Pan fried scallop with glazed chicken wing, roast Jerusalem artichokes,
artichoke purée & passionfruit oil

Haddock with smoked haddock mousse, roast salsify, macadamia nuts & celeriac

Rabbit saddle & leg, lobster mousse, leek, chestnut with lobster foam

Smoked mallard breast with smoked eel, duck parfait,
truffle butter, clementine & carrot

Baked camembert with barbecued radicchio, thyme & caramelised chicory (V)

• • • •

Roast goose breast with Brussel sprouts, pancetta, roast potato mousse,
goose sausage, stuffing & potato crisps

Beef sirloin with burnt cabbage purée, beer pickled onions, “beerkins” & a yeast sauce

Pan fried halibut with bacon lardo, chestnut purée, egg yolk,
herb crust, cep mushroom & bacon foam

Trout cooked in burnt butter with red cabbage,
roasted beetroots & pickled turnips

Chicken of the woods mushroom, sesame roasted pak choi,
roasted hazelnuts & crispy kale with mushroom purée (V)

• • • •

Pine custard with cranberries, caramelised pine nuts & pine granita

Pistachio cake with lemongrass mousse, pistachio japonaise,
passion fruit sorbet & dark chocolate

Pascere ‘Tiramisu’

Bergamot orange custard with aerated chocolate & bergamot sorbet

Selection of British cheeses with crackers, apple compote & quince jelly

3 courses for £40 per person

Available from 1st December & subject to change.

WWW.PASCERE.CO.UK