

# Christmas at The Pantry

## APPETISERS - £4

HOME MADE SOURDOUGH, CULTURED BUTTER  
NOCELLERA OLIVES | COPPA HAM & CORNICHONS

2 COURSES £27 / 3 COURSES £32

## STARTERS

FARMHOUSE PORK TERRINE, PANTRY PICKLES & SOURDOUGH *gfo*

BRANCASTER MUSSEL STEW WITH DINGLEY DELL NDUJA & FOCACCIA *gfo*

GIN-CURED SALMON WITH HORSERADISH CREAM & WOOD-FIRED BABY BEETROOTS *gf*

SWEETCORN CHOWDER WITH CRISPY PANCETTA, CHILLI OIL & FOCACCIA *vo*

BUTTERNUT SQUASH ARANCINI WITH A RICH TOMATO COMPOTE & CRISPY KALE *vo*

## MAINS

ROAST TURKEY, PORK & CRANBERRY STUFFING, PIGS IN BLANKETS, TRADITIONAL GARNISH - *gfo*

PAN-ROASTED HAKE, WITH CLAMS, BABY NEW POTATOES, SAMPHIRE, BEURRE BLANC *gf*

BBQ PARTRIDGE, CRISPY BACON, CELERIAC AND POTATO PUREE, BLACKBERRIES, PAN SAUCE *gf*

GNOCCHI WITH WILD MUSHROOM & TRUFFLE SAUCE, PECORINO, PEAS *vo*

VEGAN NUT ROAST, SEASONAL VEGETABLES & GRAVY - *vg / gf*

## DESSERT

CHRISTMAS PUDDING PARFAIT, CINNAMON TUILLE, FRUIT COMPOTE

STICKY GINGER PUDDING, CLOTTED CREAM ICE CREAM

DARK CHOCOLATE CREMEUX, AMARENA CHERRIES, HONEYCOMB *gfo*

VEGAN OR GLUTEN FREE CHRISTMAS PUDDING WITH CUSTARD - *vo / gfo*

LOCAL CHEESEBOARD, FIG CHUTNEY *gfo*

Available from Friday 24th of November to Sunday 24th December  
Please contact Katie our Christmas Co-ordinator to book a table  
or party on 01638 661181 or email [pantrynewmarket@gmail.com](mailto:pantrynewmarket@gmail.com)

Gf - gluten free / vg - vegan | Gfo - gluten free option available / vo - vegan option available