



*Bleeding Heart really knows how to do Christmas
- we have been serving up Festive Fare since 1983.*

The Crypt 2017 Christmas Menu

£50.00

Starters

Marinated salmon, Dorset crab in pink pickled ginger and lemon dressing

Rabbit and ham hock terrine, sweet mustard dressing and pea shoots

Ballotine of foie gras with fine beans, apricots and toasted brioche

Wild mushroom velouté with herb croutons (V)

Tri-colour golden, candy and ruby beetroots with goat cheese
mouseline, walnuts (V)

Main courses

Fillet of sea bass with rosemary potatoes, butternut squash herb butter sauce

Roast fillet of Angus beef with slow braised beef cheeks,
four peppercorn sauce

Roasted bronze free-range Norfolk turkey, truffled a l'escoffier with roasted parsnips and chestnut and maple glazed
Brussels sprouts, cranberry sauce, rosemary roasted potatoes

Roast rump of Suffolk Blackface lamb with caramelized root vegetables, Bleeding Heart rosemary jus

Pumpkin and squash risotto with toasted pumpkin seeds, chestnut tempura (V)

Desserts

Caramelized apple and raisin tart with cinnamon crème

Orange and Grand Marnier parfait with redcurrants

Christmas pudding with brandy crème anglaise

Chocolate delice with Trinity poached clementines



Coffee and mince pies