No 3 CHRISTMAS MENU

STARTERS

(v)Spiced sweet potato soup
Garden herb oil, artisan bread

(v)Blue cheese panna cotta
Set blue cheese cream, pickled beetroot, roasted walnuts, mixed leaves and rye crisps

Sticky pork salad
Baby mixed leaf, slow cooked pulled pork in sticky hoisin dressing topped with spring onion and roasted sesame seeds

Salmon cured in citrus and pine
Scottish salmon cured in citrus zest and Douglas fir pine, pickled fennel salad, toasted focaccia and herb cream cheese

MAIN COURSES

Turkey breast
Turkey, sage & onion sausage meat stuffing, pigs in blankets, sea salt and winter herb crispy potatoes, braised red cabbage, greens, turkey gravy

Fillet of Brixham hake
Pan seared fillet of hake, crown prince pumpkin puree, samphire, buttered mid potatoes, tenderstem broccoli, white wine and mussel velouté

(v)Salt baked celeriac
Celeriac baked in a salt dough, potato rosti, winter greens, caramelised button mushrooms Diane sauce, pickled shallots, braised spring onions

No3 Porchetta
Pork belly braised in white wine & Weston's cider, creamed potato, winter greens, red wine & black tea poached prunes, pork jus

DESSERTS

Traditional Christmas pudding
Warm brandy custard

Cocoa and banana cheesecake
Banana cheesecake dusted with cocoa powder, winter forest fruit compote, baked banana gel and chocolate chip ice-cream

Apple and cinnamon crème brûlée
Torched cinnamon crème brûlée, vanilla poached apple, Cointreau jelly, apple compote and blackcurrant sorbet

No3 Cheese board
A selection of English & Welsh cheeses, grapes, chutney & biscuits

2 courses £29 / 3 courses £35

For parties of 8 people or more a discretionary 10% service charge will be added to your bill