

BERNERS  
TAVERN

**Christmas 2018 Feast menu**

**“Chips and dips”**

**Chicken liver and truffle parfait  
Smoked cods’ roe, caviar  
Whipped goat’s curd, truffle honey**

**Pork scratchings  
Crispy chicken skin  
Fennel and sesame cracker**



**TO START**

**Dingley Dell pork and pistachio terrine, celeriac and pickled mustard salad**

**Tuna crudo, avocado and chilli tartare, radishes, squid ink tapioca crisps, wasabi and yuzu dressing**

**Pickled pear, chicory and fennel salad, black truffle dressing**



**TO FOLLOW**

**Buccleuch Estate beef wellington, truffled mash potato, mushrooms in cream**

**Whole baked sea bass, fennel and mussel stuffing, pickled fennel salad**

**16 hour Herdwick lamb shoulder, braised savoy cabbage, smoked ham hock**

**Roasted brassicas, miso aubergine puree, hung yoghurt, spiced nuts and seeds**

**SIDES**

**Spinach and avocado salad, herb emulsion  
Broccoli, confit garlic, nibbed almond and cheddar crumble  
Salt baked celeriac, mushroom butter**



**TO FINISH**

**Christmas crumble tart, spiced cream and custard**

**Chocolate and hazelnut Yule log**

**Coconut and white chocolate pannacotta, chilli and saffron poached pineapple, fresh mango**

**£110**

*For dietary requirements and food allergies, please ask one of our team members for assistance.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.*