

CHRISTMAS AT
The Littleton

November 24th - December 19th

STARTERS

Cauliflower volute
onion bhaji pieces, curry oil, micro coriander

Tomato and basil soup
basil, micro cress

Pulled crispy lamb
mint caviar, cucumber, feta cheese

Mushroom and artichoke orzo pasta carbonara
artichoke crisps and parmesan cheese

Prawn and smoked salmon mousse
chargrilled sourdough, crispy capers, pickled fennel salad

MAIN DISHES

Traditional roast turkey
mini Cumberland ring, duck fat roast potatoes, sage and onion stuffing, white onion soubise

Roasted market fish
creamed shellfish bisque, balsamic cherry tomatoes, crispy calamari, sautéed leeks, roasted new potatoes

Slow cooked pig's cheek
whole grain mustard mash, apple purée, roasted tender stem broccoli, tarragon jus, crispy bacon crumb

Chargrilled ribeye steak
roasted flat mushroom, truffle and parmesan skinny fries, peppercorn sauce

Lightly curried sweet potato and lentil pithivier
cumin gravy, roasted new potatoes, tender stem broccoli

DESSERTS

Littleton Christmas pudding
cranberry compote, brandy cream, roasted mixed nuts

Salted caramel tart
honey, homemade yoghurt sorbet

Sticky toffee pudding
pecan ice cream, caramel sauce, toasted nuts, tuile

Selection of British cheese
fig and honey chutney, apples, gourmet biscuits

Trio of desserts
chocolate brownie, mini macaron and a mini-Victorian sponge

LUNCH

4 courses - £40

Starter, main, dessert,
petit four

DINNER

5 courses - £45

Amuse bouche, starter, main,
dessert, petit four