

Doug Gaunt at Home

BEAUTIFUL, SEASONAL, SIMPLE

Menu for Friday 11th / Saturday 12th December

3 course menus including 1 x starter, 1 x main, 1 x side and 1 x dessert
£30 per head. Minimum order of 2 people

Starters

Beetroot cured salmon, horseradish, shaved fennel - F, M, Mu, SD

Ham hock terrine, sourdough crumpet, piccalilli - C, Ce, Mu, SD

Spiced pumpkin and split pea soup, toasted coconut - (suitable for vegans) – Mu

Mains

Local catch fish stew, saffron, smoked aioli - C, E, F

Chicken pithivier pie, creamed celeriac, wild mushrooms - Ce, E, M

Smokey aubergine gratin, sourdough crumb, basil - C, Ce, M

Sides

1 Side included complimentary per ordered menu. Additional sides £3.00 each

Glazed carrots - M

Charred sprouting broccoli, toasted seeds - Se

Wilted seasonal greens, salsa verde - SD

Mash potatoes - M

Desserts

Cranberry, orange and pomegranate pavlova - E, M

Montezuma chocolate pot, cocoa nibs, pistachio - N, S

Allergen abbreviated in my menus as:

C - Celery, Ce - Cereals containing gluten, Cr - Crustaceans, E - Eggs, F - Fish, Lu - Lupin, M - Milk, Mo - Molluscs,
Mu - Mustard, N - Nuts, P - Peanuts, Se - Sesame, So - Soya, SD - Sulphur dioxide