

# Doug Gaunt at Home

BEAUTIFUL, SEASONAL, SIMPLE

## Menu for Friday 18<sup>th</sup> / Saturday 19<sup>th</sup> 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

Hand Picked Brown Crab, apple, avocado Cr, M

Caesar salad, sourdough croutons Ce, E, F, M, SD

Truffled potato soup, chives C

### Mains

Celeriac rosti topped fish pie C, Cr, F, M

Low and slow pork belly, puy lentils and salsa verde C, Mu, SD

Spiced cauliflower steak, hazelnut, harrisa C, N, Se

### Sides

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

Wilted greens, salsa verde Mu, SD

Honey roast carrots and parsnips C

Sweet potato mash M

Salt baked beetroot Mu, SD

### Desserts

Passion fruit panna cotta, toasted coconut M

Mulled pear tarte tatin Ce, E, M, SD

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