



CHRISTMAS 2019

£36pp LUNCH - £42pp DINNER

**Please choose a Main Course on the Day,
Nothing is Preordered**

Starters & Puddings are Shared

TO START, For the Table!

Warm Freshly Baked Soda Bread with Whipped butter

Chestnut Hummus with Rosemary Pitta Bread (VGN)

McTucky's Festive Popcorn Turkey Nuggets

Duck Liver Profiteroles with Cranberry Sauce

Parsnip & Hazelnut Salad with Lemon, Seeds & Sprouts (VGN)

Sweetcorn & Rosemary Custard with Lots of Bits to Dip (VGN)

'Back Door' Smoked Salmon on a Plank

Please Choose a MAIN COURSE

Parlour's Seasonal 'Reindeer' Pie

The Chrimbo Turkey Kyiv with Hash Brown & Coleslaw

Slow Cooked Lamb, Neeps, Tatties & Redcurrant Sauce

Steamed Sea Bass Fillet with Spinach, Olive Oil Potatoes & Herbs

Beetroot Hash with Fried Potatoes, Sweetheart Cabbage & Walnuts (VGN)

Three-Cheese-Macaroni-Cheese

Spinach/Mushrooms/Bacon..?

TO FINISH, For the Table!

Toasted Marshmallow Wagon Wheels

Cranberry Jelly with Whipped Cream & Shortbread (VGN)

Steamed Clementine Pudding & 'Custard' (VGN)

A Plank of Christmas Tree Arctic Rolls

Including Lots of Other Even Funkier Flavours

Coffee & Teas

DTC's Sea Salted Caramel Chocolate Rolos

A discretionary service charge of 12.5% will be added to the bill

Chef Jesse's Book 'MODERN BRITISH FOOD - Recipes from Parlour £20 from the Bar

Lots of Recipes from this very menu included & SIGNED COPIES available