



CHRISTMAS MENU

FIVE @ THE GROWLER

MON 2 DEC 2019 - SUN 3 JAN 2020 | MONDAY TO FRIDAY ONLY

1PM OR 6PM | PRE BOOKING/ORDERS ONLY

5 COURSE TASTER MENU CONSISTING OF SMALLER DISHES USING QUALITY LOCAL FRESH PRODUCE & ACCOMPANIED BY SPECIALLY SELECTED WINES OR CRAFT BEERS FOR EACH COURSE.

SO SIT BACK AND ENJOY YOUR FESTIVE MEAL WITH US THIS YEAR. AND BOOK FOR NEXT YEAR TOO!



1

JERUSALEM ARTICHOKE SOUP
CREME FRIACHE & TRUFFLE

PRESSED CHICKEN LEG TERRINE
HOMEMADE TOMATO KETCHUP, SALSA VIERGE & CRISPY CHICKEN WING

2

SEARED SCALLOP

BLACK PUDDING CRUMB, CELERIAC PUREE & SAMPHIRE

CARPACCIO TRIO OF BEETROOT
WHIPPED GOATS CHEESE CREAM & TOASTED WALNUTS

INTERMEDIATE

LEMON SORBET
(PALATE CLEANSER)

3

BUTTERNUT SQUASH GNOCCHI
ROASTED CHERRY TOMATOES, CRISPY KALE AND PESTO

STUFFED YORKSHIRE PUDDING
TURKEY RAGU, HONEY ROASTED BABY CARROT, CRUMBED STUFFING,
SPROUT LEAVES & JUS

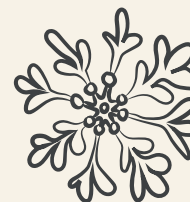
4

LOIN OF VENISON
ROAST VEG, GOATS CHEESE & BLUEBERRY JUS

PAN SEARED COD
CURRY CAULIFLOWER PUREE, ONION BHAJI, CRISPY CHICKPEAS, GOAN CURRY SAUCE
& CORIANDER CREME FRIACHE

5

CHOCOLATE BROWNIE
PISTACHIO SPONGE AND CANDID PISTACHIO
STEWED APPLE AND PEAR CRUMBLE
PECAN CRUMB AND CREME ANGLASIE



ALL FOR £30

MENU SUBJECT TO CHANGE - BEER & WINE SUGGESTIONS OFFERED ON THE DAY OF THE BOOKING

ALLERGIES

CONSUMING RAW MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. CUSTOMER SATISFACTION IS VERY IMPORTANT TO US, IF YOU WOULD LIKE INFORMATION REGARDING POTENTIAL ALLERGENS WITHIN OUR DISHES PLEASE ASK STAFF FOR INFORMATION.