



Molly's

FESTIVE MENU



STARTER

Spiced parsnip soup, tin loaf, butter (V) (GFA)
Crab & prawn cocktail, lemon & dill mayo, mixed leaf, tin loaf (GFA)
Ham hock & apple butter rillettes, crostini (GFA)
Wild mushroom & truffle risotto (V) (GF)



MAIN

Roast turkey (GF)
Port & blackberry braised beef (GF)
Confit duck leg (GF) (£5 supplement)
Hand-rolled porchetta
with roast and mashed potatoes, festive veg, stuffing, pigs in blankets

Pan-seared sea bass, crushed potatoes, festive veg, lemon & thyme butter (GF)

Beetroot, goat's cheese & pistachio tart (V)
with roast and mashed potatoes, festive veg, stuffing



DESSERT

Christmas pudding, brandy sauce
White chocolate & raspberry creme brulee, shortbread (GFA)
Sherry Trifle



Festive dining at Molly's, available 27th November - 20th December

2-Course £28 | 3-Course £33.50 | Groups welcome

Advanced booking only, pre-order and full payment required 14 days prior to dining