



The Fig Tree  
@ 36

**Christmas party menu 2018**

**29 pounds per head tue/wed/thur**

**34 pounds per head fri/sat**

**starters**

french onion soup - cheese croutons

home cured chalk stream rainbow trout - celeriac slaw - horseradish - cucumber

smoked beetroot - vulscombe goats cheese - curry spiced granola

Potted cornish pork - chorizo jam - focaccia crisps

creedy carver duck confit bruschetta - fig chutney - 5 spiced kale crisps

**mains**

cornish turkey - sage + onion stuffing - root veg - roasties - turkey gravy

8hr smoked slow cooked brisket - olive oil mash - bourguignon sauce

jerusalem artichoke terrine - parmesan + chestnut polenta - sprouts - cranberry jus

pork belly - mash - spiced red cabbage - apple sauce

guilt head bream - crispy panko crab risotto - creamed leeks

**puddings**

clementine posset - pear - shortbread

chocolate - pudding - salami - ice cream - honeycomb

figgy xmas pudd - fig leaf ice cream

sticky toffee ginger pudding - clotted cream - salted caramel sauce

ice cream + sorbet - mulled wine jelly - cinnamon biscotti

local cheese - chutney - smoked butter - biscuits



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please make us aware of any allergies, dietary requirements or requests you may have and we will try our best to accommodate you

please note that the majority of our dishes are or can be gluten free  
vegetarian/ vegan? speak with one of the team, everything is made fresh and dishes can be adapted accordingly

all our menu is sourced locally and prepared here please see the board for daily changing specials

follow us on instagram/ facebook/ twitter and use [#figtreeat36](#) to follow our journey

please help us spread the word and like/ share/ retweet a post

thank you for dining with us

The Fig Tree Team  
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