

# December Dining @ TRIPPETS

## TASTING PLATES

Homemade bread with local rapeseed oil & balsamic vinegar



### COURSE 1

Liverpool Valencia Orange gin & beetroot cured salmon with  
sweet pickled fennel & orange segments (gf)

Exotic mushrooms in a brandy cream sauce on a toast with poached egg (v)

Duck liver parfait, cranberry & port relish and homemade oatcakes

Fried polenta cake with a rich tomato, garlic & herb sauce (gf)(v)

Cured meats: Parma ham, chorizo and salami Milano with pickled vegetables (gf)

Rice stuffed vine leaves on a vine tomato salad dressed with basil oil (v)(gf)

### COURSE 2

Boneless chicken thighs in a white wine & sweet pepper cream sauce (gf)

Seafood medley in coconut milk with chilli, spices & coriander (v)(gf)

Caramelised red onion, fig & brie tart on mixed leaves (v)

Medallions of pork, sweet potato Dauphinoise & cidre sauce (gf)

Baked hake on sun-dried tomato & lemon thyme risotto (gf)

'Bitter That' slow cooked beef with root vegetables (gf)

Stir-fry artichokes, courgettes and spring onions (v)(gf)

*A selection of side orders for the table to share:*

*French fries, buttered new potatoes, seasonal mixed vegetables*

### COURSE 3

Christmas pudding with rum crème anglaise & fresh cream

Passionfruit brulee with coconut cake

Meringue nest with soft fruits and fresh cream (gf)

Italian chocolate, orange and almond slice with Cointreau crème anglaise

Cheese board: Yorkshire Blue, Lincolnshire Porter & Yorkshire Fettle

with homemade oatcakes and caramelised red onion relish

### AID TO FINISH

Coffee & homemade mince pies



£30 per person. Deposit required to secure booking of £10pp

Full payment balance & pre-order required in advance

Trippets Lounge Bar, 89, Trippet Lane, Sheffield S1 4EL Tel 0114 276 2930