wilks restaurant

Christmas menu 2013

2 course £26 ~ 3 course £29

amuse bouche

starters

lobster bisque ~ hint of star anise

Milanese saffron risotto ~ pancetta ‘finocchiata’ & fennel seeds

butternut squash tortellini ~ violet artichokes & their bouillon, wild rocket

pan seared Cornish scallops ~ celery, apple & ginger

main course

venison haunch ~ savoy cabbage, chestnuts & quince

30 day dry aged west country beef sirloin ~ caramelised onions & perpetual spinach

black garlic & red wine jus

wild Brixham cod fillet ~ organic beetroots, rainbow chard, carrot jus & thyme oil

violet potato gnocchi ~ baked winter root vegetables & wild mushrooms

sweets

Christmas pudding ~ brandy sauce & mulled spices

cocoa meringue ~ coffee ice cream, almond & vanilla

orange crème brulée ~ vanilla & cardamom ice cream

British cheeses ~ sweet & savoury condiments, bread & biscuits

coffee, tea, infusions ~ homemade chocolates

Christmas menu by reservation only

Prices are inclusive of VAT ~ Service at your discretion