

# Johnny's

## FESTIVE MENU

£90.00pp

... with a Festive cocktail  
and snacks  
on arrival

3 Courses

...choose a starter, main and  
dessert from the section  
below

... finish with a choice of  
speciality coffee or tea and a  
delicious mince pie.



**Pre Bookings Only**

Please email [reservations@johnnysbarandparlour.co.uk](mailto:reservations@johnnysbarandparlour.co.uk)

## **-Starters-**

### **French Onion Soup**

... the Madhatters must have French onion soup, rich in flavour and served with a Gruyère cheese crouton.

**V|GFA**

### **Pan Fried Hand Dived Scallops**

...with crispy guanciale, a traditional Italian cured pork and served with fresh truffle and celeriac puree.

**GF**

### **Pate en Croute**

... a festive twist on the French classic charcuterie that consists of layers of pork, sage, turkey and apple in a golden hot water crust pastry.

## **-Main Course-**

### **Pan Fried Venison Loin**

...spiced beetroot, apples and blackberries, served with root vegetable mash, roasted baby carrots and a wild game sausage accompanied with a silky mulled wine jus.

**GFA**

### **Dover Sole**

...this fillet of prized flatfish known for its sweet mild flavour, is stuffed with a rich lobster mousse and served with a luxurious Oscietra Caviar Buerre Blanc and potato pearls.

**GF**

### **Beetroot Pathivier**

...a delicious pithivier, the French domed pie, with a filling of seasoned beetroot and Guinness braised mushrooms, served with a root vegetable mash, winter greens and Guinness reduction.

**V|VGA**

## **-Dessert-**

### **Orange and Ginger Madeleine**

... a festive spiced orange madeleine served with a homemade orangecello curd and a ginger ice cream.

**V**

### **A Trio of Chocolates**

... for chocolate lovers, a trio of rich and decadent chocolate desserts.

**VGA|V|GF**

### **Pain Purdue**

... A classic French dessert with a rich and creamy Baron Bigod.

**GFA**

### **Mont Blanc**

...this 19th century Parisian dessert, a chestnut puree in the form of vermicelli, is served with a lemon infused pastry tart, a Christmas pudding semifreddo and garnished with toasted hazelnuts.

**V**