



THE SHOREGATE

Group Festive Menu 2022

STARTERS

Heritage beetroot, orange mousse, confit celery (V/Vg)

Pheasant pressé, Dijon, market garden pickles

East Neuk Kiln House smoked salmon, dill & caper vinaigrette

MAINS

Roast goose breast, truffle jus, goose fat potatoes, Savoy cabbage

Sea trout, piperade, smoked mussel, coconut broth

Spiced squash & chickpea pithivier, tahini, charred beans (V/Vg)

DESSERTS

Apple parfait, bramble, honeycomb

Port Stilton, comb honey, wheat bran crackers

Carrot cake, walnut brittle, brandy & raisin

Tea or coffee

£35 for 2 courses.

£40 for 3 courses.

Drinks packages are also available, please enquire.

For more information and to book, please email us: bookings@theshoregate.com

or call us on 01333 451 815 during opening hours.

If you have a food allergy or intolerance, please let us know before ordering. As all our food is freshly prepared in a kitchen where nuts, gluten and other known allergens maybe present, and while we take precautions to prevent cross-contamination, any product may contain traces of these ingredients.

A service charge of 12.5% will added to tables of 6 or more. 100% of tips are distributed amongst the staff.