

Christmas Day

BUCKS FIZZ AND AMUSE BOUCHE

STARTERS

Beef Carpaccio, homemade walnut, and fig sourdough, Dijon mustard dressing (agf)

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Caramelised Parsnip soup, shallot bhaajis, coconut cream

(v) (gf)

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Tian of Prawn and Smoked Salmon, Dill and Lemon Mayonnaise, Cucumber, Lemon, Paprika, pickled cucumber, and radish salad

(gf)

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Salt baked beetroot, goats' cheese and walnut salad, smoked aubergine beignets (v)

MAIN

Roasted Suffolk Turkey Breast, sausage and onion stuffing, pigs in blankets, Yorkshire pudding, roast potatoes (agf)

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Sweet Potato Nut Roast, stuffed butternut squash, mushrooms, kale, spinach, mixed nuts, roast potatoes, vegetable gravy (v) (gf)

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Monkfish with a Chorizo Crust, tomato, chilli, garlic, and herb tagliatelle

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Wholegrain and Herbed Glazed Roast Blackgate Sirloin of Beef, sage and onion sausage meat stuffing, pigs in blankets, Yorkshire pudding, roast potatoes (agf)

All served with mash potato, braised red cabbage, sprouts, roasted root vegetables

DESSERTS

Mulberry Christmas Pudding, brandy custard (agf)

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White Chocolate and Cranberry Bread and Butter pudding, brandy clementine's

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Homemade Lemon Posset, cinnamon palmiers, blackberry compote, ginger sponge (agf)

Cheese and Biscuits

Selection of cheeses, grapes, homemade chutney, selection of biscuits

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Christmas Spiced Poached Fruits, vanilla ice cream, toasted almond (gf) (adf) (av)

Our beef is dry aged and matured for a minimum of 28 days.

All prices include VAT. Please advise us of any food allergies and intolerances.

v-vegan vg-vegetarian gf-gluten free agf-adapt to gluten free av-adapt to vegan adf-adapt to dairy free