

FESTIVE FEAST TO START



Velvety Spiced Butternut & Coconut Soup
served with toasted ciabatta and wilted rocket (v,ve)

Gamekeeper's Venison Pâté
accompanied by toasted granary bread, cranberry
chutney and a crisp watercress salad

Seaweed-Cured Chalk Stream Trout Fillet
presented with a sourdough crisp, seaweed salad cream
and a refreshing sea herb salad

Whipped Goat's Cheese Delight
enhanced with fennel pollen, pickled beetroot and
roasted walnuts

MAIN EVENT

Succulent Roast Turkey Crown
paired with goose fat potatoes, pigs-in-blankets, roasted carrots and
parsnips, wilted greens and a rich jus

Pan-Seared Sea Bream
on a bed of smoked mash and samphire, drizzled with a luxurious
champagne sauce

Tender Braised Beef Blade
served with horseradish mash, stock pot carrot, wilted greens and a
savoury mushroom jus

Vegetable & Wild Mushroom Nut Roast Wellington
accompanied by roast potatoes, parsnips and carrots braised red cabbage
and a mulled wine jus (v,ve)

TO FINISH

Traditional Christmas Pudding
with a choice of brandy sauce or Christmas pudding ice
cream (v,ve)

Decadent Baileys Cheesecake
paired with clotted cream ice cream and fresh redcurrants

Indulgent Chocolate Yule Log
served with blood orange sorbet and a luscious white
chocolate sauce

Local Cheese Selection
with Fudge's biscuits, quince jelly, compressed apple and
grapes

Please let us know if you have any food allergies or special dietary requirements

**2 courses
£29.50
3 courses
£34.95**