

# Christmas Shared Parties- 3 Course Dining

## Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough toast (v)

Roast Jerusalem artichoke, chestnut & chicory tart, walnuts, lemon, parsley (vg)

Smoked duck breast, orange, pomegranate & rocket salad

Severn & Wye smoked salmon, pickled beetroot, celeriac remoulade

## Mains

Crown of English turkey, pigs in blankets, bread sauce, Brussels sprouts & chestnuts,  
goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Roast British sirloin of beef, horseradish cream, roast shallots, Brussels sprouts  
& chestnuts, goose fat roast potatoes, honey roasted carrots & parsnips with gravy

Cider braised British pork belly, crushed winter roots, savoy cabbage, roasted apple

Butternut squash, chestnut mushroom & spinach Wellington,  
Jerusalem artichoke purée, sprouting broccoli (vg)

Smoked cod loin, celeriac, fennel & smoked bacon chowder

## Puddings

Christmas pudding, brandy butter ice cream

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Apple, fig & chestnut crumble, custard

Cropwell Bishop's Beauvale blue cheese, quince jelly, celery, seeded cracker