# CHRISTMAS FEAST 

## Starters

Roast cauliflower soup, chestnut gremolata, sourdough (vg)
Braised ox cheek \& blue cheese croquettes, plum ketchup, watercress \& apple

Salt baked beetroot, artichoke, radicchio, pickled walnut \& pear salad (vg)

Orange \& fennel Severn \& Wye cured salmon, beetroot compote, chestnut crumble, toasted rye

Braised harissa squash, dill yogurt, pickled apple, toasted walnuts (vg)

## Mains

Crown of English turkey, stuffed leg, pig in blanket, goose fat roast potatoes, crushed winter roots, creamed leeks \& Brussel sprouts, maple roast parsnip, Savoy cabbage, cranberry sauce, gravy

Slow cooked beef featherblade \& kidney pudding, crushed carrots, swede \& lovage, rainbow chard, gravy

Hampshire pheasant breast, croquette, braised red cabbage, pear \& pickled walnuts

Pan roast salmon, crushed potatoes, harissa yogurt, samphire
Pan fried gnocchi, maple roast courgettes, preserved lemon, rocket pesto, toasted chestnuts (vg)

## Puddings

Young's Double Chocolate Stout Christmas pudding, brandy butter ice cream (v)

Lemon thyme posset, honeycomb (vg)
Bramley apple, fig \& chestnut crumble, vanilla custard (v)
Salted chocolate, cranberry \& pistachio tart, salted caramel ice cream (v)
Cropwell Bishop Beauvale blue cheese, quince jelly, celery, seeded crispbread (v)

## 3 courses $£ 39$

# ADD SOME SPARKLE 

Each item is priced per person

## For the table

Young's ale sourdough, orange \& chestnut butter (v) $£ 3.50$
Mixed vegetable crisps, lemon verbena olives, seeded crispbread (v) $£ 3.00$
Baked Cornish camembert, cranberries, walnuts, pistachios, toasted sourdough (v) $£ 4.50$

## Sides

Pigs in blankets $£ 4.00$
Dauphinoise potatoes (v) $£ 4.00$
Truffled cauliflower cheese (v) $£ 4.00$
Brussel sprouts, bacon \& chestnuts $£ 4.00$

## To finish

Coffee, mince pie (v) $£ 4.00$
Dark chocolate truffles x 3 (v) $£ 3.50$

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