



CHRISTMAS DAY MENU

Bucks Fizz on arrival

STARTERS

Roses of Smoked Salmon

Gravlax with pickled golden beetroot, crisp-fried red onion and salsa verdi. (gf)

Drunken Duck Pate

A rich blend of duck liver, cream and French brandy. Served with roast pistachio crumb, garlic bread croutes and fig & redcurrant chutney. (contains nuts) (gf option)

Wild Mushroom and Roast Nut Filo Parcels

Served with balsamic tomato dip. (vg)

Festive Pork, Cranberry and Thyme Scotch Egg

Encased in a sage breadcrumb served with a chilli jam.

MAINS

Three Bird Roast

Confit of leg of duck surrounded by chicken and tarragon mousseline and wrapped in turkey breast and smoked bacon. Served with Yorkshire pudding, seasoned vegetables, stuffing and pigs in blankets with garlic and herb roast potatoes and turkey gravy. (gf option)

Beef Wellington

Contra fillet of prime beef with mushroom duxelles and wrapped in golden pastry. Served with creamed horseradish potatoes, seasoned vegetables, Yorkshire pudding and ruby port jus.

Wild mushroom Bourguignon

Served with garlic mashed potato, seasoned greens & topped with crispy red onion. (vg)

Seared Seabass Fillets

Sat on roasted sweet peppers with compressed pickled watermelon, pesto roast baby potatoes and finished with fennel & red onion salsa. (gf)

SWEETS

Belgian Chocolate Truffle

with Baileys and berries (vg) (gf)

Classic Plum and Fig Pudding

Flamed at the table and served with brandy sauce.

Winter Berry Pavlova

Crisp meringue, vanilla whipped cream and winter berry compote, dusted with white chocolate flakes. (gf)

Best of British Cheese Board

Creamy Somerset Brie, tangy Stilton and nutty Cheddar with grapes, sweet roasted walnuts and savoury biscuits.

Please let us know if you require the gluten free option when ordering. (gf)

A deposit of £20 per head (children £10) will be taken at time of booking.
Please email selections to gardeners530@gmail.com and payment in full by
10th December. The payment is non-refundable after 19th December.

