

CHRISTMAS DAY @ THE WHEATSHEAF BOUGH BEECH.

£120 pp

Prosecco & Canapes on Arrival

Starters.

Crispy Belly of Pork, Apples & Cider, Celeriac, Watercress, Sorrel.
Tartare of Beetroot, Chicory, Walnut, Truffle Mayo, Toasted Soda Bread. v
Woodland Mushroom Risotto, Twineham Grange Parmesan, Truffle Oil, Rocket. v
Carpaccio of Montreal Estate Venison, Swede, Anchovy, Rocket, Parmesan.
Smoked Haddock & Spring Onion Tart, Crispy Hens Egg, Watercress, Mustard.

Main Courses.

Roast Breast of Free Range Turkey, Sage & Apricot Stuffing, Pig in Blanket,
Roast Potatoes, Seasonal Vegetables, Pan Gravy.
Roast Fillet of Beef, Bourguignon Garnish, Red Cabbage, Celeriac, Carrot, Parsnip.
Roast Loin of Cod, Dauphinoise Potato, Spinach, Woodland Mushrooms,
Sauce Café Au Lait.
Roast Butternut Squash, Shallot, Tunworth, Barbequed Shiitake & Broccoli,
Truffle Honey. v
Seed & Nut Roast Wellington, Root Vegetables, Roast Potatoes, Port Sauce. v

Desserts.

Christmas Pudding, Brandy Crème Anglaise, Red Currants. v
Ferrero Rocher Cheesecake, Hazelnut, Chocolate, v
Tonka Bean Crème Brulee, Mulled Spiced Fruits, Biscotti. v
Dark Chocolate & Orange Fondant, Chocolate Ice Cream, Candied Orange . v
Plum, Rhubarb & Ginger Crumble Tart, Vanilla Ice Cream. v

Cheese Course.

Optional 10pp

Selection of Artisan British Cheeses, Prune & Walnut Loaf,
Celery, Grapes, Chutney & Crackers.

Coffee & Mini Mince Pies.