

CHRISTMAS DAY 2020

80 PER PERSON

STARTER

Wickham Ales Porter cured trout
horseradish creme fraiche, brown bread
salt baked celeriac soup
baked using our own spent grains, fresh bread
ham hock scotch egg
Five Bells piccalilli

MAIN

all mains served with traditional christmas trimmings
roast potatoes, roasted carrots & parsnips, brussels with bacon &
chestnuts, cauliflower cheese, red cabbage
roasted bronze turkey
fillet of venison wellington
smoked pancetta wrapped monkfish
roasted squash wellington

PUDDING

christmas pudding
brandy custard
very sherry trifle
raspberry, custard, cream
white chocolate mousse
orange & cranberry

CHEESE

drunken blue
blue cheese steeped in port, crackers, grapes, chutney (
supplement £10)

TO FINISH

coffee, yule log & mince pies