

CHRISTMAS DAY 2020

80 PER PERSON

STARTER

Wickham Ales Porter cured trout (GFA) (NF) (DFA)
horseradish creme fraiche, brown bread

salt baked celeriac soup (DF) (NF) (GFA) (V)
baked using our own spent grains, fresh bread

ham hock scotch egg (GFA) (NF)
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 (GF) (DF) (NF)

fillet of venison wellington (NF)

smoked pancetta wrapped monkfish (GF) (DF) (NF)

roasted squash wellington (DF) (V) (VG) (NF)

PUDDING

christmas pudding (GF) (DFA) (NF) (V)
brandy custard

very sherry trifle (V) (NF)
raspberry, custard, cream

white chocolate mousse (GF) (V) (NF)
orange & cranberry

CHEESE

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

TO FINISH

coffee, yule log & mince pies

GF - Gluten free V - Vegetarian DF - Dairy free VG - Vegan

GFA - Gluten free alternative VA - Vegetarian alternative DFA - Dairy free alternative VGA - Vegan alternative