

CHRISTMAS DAY MENU

105.00 PER PERSON

GLASS OF PROSECCO OR ELDERFLOWER PRESSÉ

STARTERS: **SMOKED SALMON [GFA]**

Piccalilli, gem lettuce, artisan bread

CHICKEN LIVER PARFAIT [GFA]

Toasted brioche, red onion marmalade

BUTTERNUT SQUASH FRITTERS [V]

Salsa verde, lemon mascarpone, rocket

CHESTNUT MUSHROOM, SPINACH & PEARL BARLEY SOUP [GFA] [VE]

Toasted sourdough

MAINS: **ROAST TURKEY WITH ALL THE TRIMMINGS [GFA]**

Sage & onion stuffed Yorkshire pudding, honey-roasted ham, pigs in blankets, duck-fat roasted potatoes, crushed winter roots, bread sauce, cranberry sauce

LOBSTER & SALMON THERMIDOR [GF]

Baked mini-new potatoes, selection of green vegetables

PORCINI MUSHROOM & BEETROOT ARANCINI [VE]

Tenderstem broccoli, brandy peppercorn sauce

SLOW-ROASTED SIRLOIN OF BEEF [GFA]

Slow-braised brisket & caramelised onion stuffed Yorkshire pudding, duck-fat roasted potatoes, crushed winter roots, creamed horseradish

VEGETABLES FOR THE TABLE TO SHARE [GF] [VE]

DESSERTS: **BRANDY SOAKED CHRISTMAS PUDDING [V]**

Brandy vanilla custard or salted caramel ice cream [VE]

MANGO & PASSIONFRUIT SNOWBALL PAVLOVA [GF] [V]

White chocolate & lime

BLACK FOREST CRÉMEUX TIRAMISU [V]

Cherries in kirsch

CROPWELL BISHOP STILTON

Selection of biscuits, house chutney

All bookings require a deposit of 50.00pp

We add a discretionary service charge to all reservations of 12.5%. Our team work hard to make your experience special and 100% of gratuities generously given go to the team who prepare, cook and serve you. If you wish to have this removed, please speak with a member of the team.

Please note dishes and descriptors are subject to change. For full terms & conditions www.beechhousechristmas.co.uk





MERRY



CHRISTMAS

