

2 COURSE | 32.95 3 COURSE | 39.95

STARTERS

Mushroom Soup

Sautéed wild mushrooms, sage & chestnut dumplings (v,gf)

Pulled Ham Hock Bruschetta

Pease pudding, festive chutney & watercress

Gin-Cured Salmon

Beetroot & cucumber salad, horseradish & toasted rye

Spiced Sweet Potato & Spinach Croquettes

Dressed winter leaves, coconut yoghurt & mint dressing (ve)

Poached Chicken Caesar Salad

Brioche croutons, anchovies & parmesan

MAINS

Roast Turkey

Roasted seasonal vegetables, creamy mashed potatoes, pigs in blankets, sautéed sprouts with almonds & sage, & turkey gravy.

Slow-Cooked Featherblade of Beef

Root vegetable mash, baby onions, button mushrooms, bacon & red wine sauce (gf)

Sea Bream

White wine, lemon & cherry tomatoes, buttered greens & saffron crushed potatoes (gf)

Mushroom & Leek Suet Pudding

Roasted seasonal vegetables, greens & red wine sauce (ve)

Rump Steak

Triple-cooked chips, marinated vine tomato & béarnaise sauce

DESSERTS

Christmas Pudding

Calvados sauce & cranberry compote (v,gf)

Warm Almond Tart

Vanilla ice cream & poached pears (v,gf)

Chocolate & Cherry Brownie

Whipped amaretto cream & toasted almonds (v)

Winter Mess

Vanilla Chantilly, boozy mulled-fruit compote & soft meringue (v,gf)

Strong Cheddar, Stilton & Brie

Festive chutney & crackers

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