

## 2024 Christmas Party Menu

Before ordering, please make us aware of any dietary requirements or allergies so we can assist with your requirements

### Starters

Local Game & Pistachio Terrine (gf optional)

Fig jam - focaccia toast

Driftwood Goats Cheese (v)

Glazed beetroot, candy walnuts, crispy sage

Spiced Carrot & Lentil Bhaji (gf option)(vegan)

bengal chutney

Church House Prawn Cocktail

Lobster dressing, baby gem, king prawns, cucumber salsa, granary loaf

### Main Courses

Roast Rattery Turkey (gf)

Braised leg meat, sage and chestnut stuffing, pigs'n' blanket, crispy potato terrine, cranberry, turkey gravy

Pan Roasted Brill (gf)

Devon Crab Bisque, baby potatoes, spinach, celeriac

Pumpkin, Chestnut & Rosemary Loaf (vegan)

Savoy cabbage, rosemary sweet potato puree

Braised Beef Wellington

Spiced rattery red cabbage, colcannon mash, port jus

All served with Brussel sprouts, parsnips & Glazed Carrots

### Desserts

Christmas Pudding Sundae

Christmas pudding Ice Cream, rum soaked raisins, brandy crème patisserie, date pudding

(traditional Christmas pudding also available)

Chocolate Orange Bauble

Glazed Toffee Apple (vegan)

Almond Crumb (gf)

Milk & Cookies

Vanilla Pannacotta - chocolate chip cookie - espresso ice cream

Oxford Blue Cheese

Chestnut Loaf, red onion marmalade, candied walnuts, sour apple gel

2 Courses - £32

3 Courses - £38