



CHRISTMAS DAY 2018

SNACKS, *a selection of canapes to start*

STARTERS

SEARED SCALLOPS, *parsnip puree, parsnip crisps & curry oil*
VENISON CARPACCIO, *crispy venison bon bon, sweet potato puree & dressed watercress*
HONEY GLAZED FIG TARTLET, *crispy goats cheese beignets, toasted walnuts, reduced balsamic*
SEARED FOIE GRAS, *grilled black pudding, apple salad & Dorset apple syrup*

MAINS

ROAST TURKEY CROWN, *pistachio & cranberry crumb, sausage & sage stuffing, bacon wrapped chipolata, bread sauce & red wine jus*
SCOTTISH HALIBUT *celeriac fondant & puree, braised chicory, mussel & white wine cream sauce*
ROSEMARY AND POTATO PIE, *Marlborough mushrooms, salt baked beetroot & braised red cabbage*
FILLET WELLINGTON, *Parma ham, mushroom duxelle, roast shallots, port & red wine sauce*
All mains are served with garlic and herb roast potatoes, honey roast roots and sautéed sprouts with chestnuts

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING, *brandy custard and redcurrants*
ICED WHISKEY CREAM, *boozy prunes & tea syrup*
RICH CHOCOLATE TART, *black cherry compote, cherries, honeycomb & Chantilly cream*
'JELLY & ICE-CREAM', *raspberry & rosewater jelly, Jude's vanilla ice-cream, chocolate sphere and warm white chocolate sauce*
JUDE'S ICE-CREAMS & SORBETS *choose your trio of Jude's ice-creams or sorbets*
CHEESEBOARD, *a selection of English cheese served with grapes & spiced pear chutney*

COFFEE & MINCE PIES

£85 PER PERSON

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All our dishes are made in-house. Please advise a member of our team of any dietary requirements or allergens