



CHRISTMAS DAY

A GLASS OF LAURENT- PERRIER LA CUVÉE

Smoked salmon blini, crème fraîche, chives & lemon

STARTERS

SEARED FOIE GRAS, brioche, black pudding purée, sherry soaked raisins & apple
GRILLED HAND DIVED ORKNEY SCALLOPS, seaweed cracker, coral & herb butter,
garlic breadcrumbs

FILLET OF BEEF CARPACCIO, beer pickled onions, black garlic aioli, capers & parsley,
sourdough crisps

BEETROOT MOUSSE, baby beetroot, balsamic, horseradish crème fraîche

MAINS

ROAST WOOLLEY PARK FARM TURKEY CROWN, sausage, sage & apricot stuffing,
cranberry chutney, bacon wrapped chipolata, duck fat roasties, bread sauce & turkey gravy

SCOTTISH HALIBUT, fondant potatoes, savoy cabbage (roasted, braised & crispy),
St Austell Bay mussel beurre blanc

TREACLE GLAZED WILTSHIRE BEEF FILLET, honey roasted carrot, bone marrow crumb,
duck fat roasties & red wine jus

SALT BAKED CELERIAC, roast chestnuts, chestnut purée, truffle wild mushrooms,
shallot & watercress salad

All served with honey roast parsnips, braised red cabbage & sautéed sprouts with chestnuts

PUDDINGS

TRADITIONAL CHRISTMAS PUDDING, brandy butter, vanilla custard & redcurrants

RICH CHOCOLATE FONDANT, chocolate sauce, iced berries, Cornish clotted cream

ICED PEANUT BUTTER PARFAIT, miso caramel sauce, caramelised banana, white chocolate chards

PLUM CRUMBLE & FRANGIPANE TART, plum coulis & 'eggnog' custard

BRITISH CHEESEBOARD, pickled walnut purée, pear chutney, rosemary & honey bread

COFFEE & MINCE PIES

£95 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