

menu

STARTERS

Roasted Rich Tomato and Cardamom Soup

with Sourdough Croutons

Smoked Haddock and Saffron Pea Parmesan Crumble

with pickled sauerkraut

Duck Liver Parfait

with spiced clementine carrot chutney with toasted sourdough

MAIN COURSE

Roast Crown of Turkey Breast

with goose fat potatoes, smoked pigs in blankets, chestnut and cranberry stuffing and a rich turkey gravy

Pan fried chalk stream trout

with roasted baby beetroot, spiced ratatouille, parsley and baby caper white wine sauce

Sweet Potato, Smoked Applewood and Spinach Strudel

with garlic roast potatoes, carrot and swede puree, maple roasted parsnips, vegetable gravy

All Main Courses served with Seasonal Vegetables

DESSERTS

12-month Cognac Aged Steamed Christmas pudding

with brandy sauce

Steamed Sticky Toffee Pudding

with butterscotch sauce and homemade vanilla ice cream

Black Forest and Mascarpone Roulade

with clementine curd and cherry compote

Selection of Local Cheeses

with spiced carrot chutney, celery, grapes, local butter and homemade oat crackers (£4 surplus)

The Stables Hospitality