



THE BHURTY
CHRISTMAS MENU

STARTERS

Classic Prawn Cocktail
served with granary bloomer (gfa)

Wild Boar Pate
with plums apricot, & brandy, served with toasted bloomer & chutney (gfa)

Blacksticks Blue Cheese Soufflé
double baked, served with cheese sauce (gf)

White Onion Soup
served with crispy wild mushrooms, sage leaves, a roll & butter (gfa)

MAINS

Turkey Roulade,
Turkey breast stuffed with sage and onion, wrapped in bacon served with
all the trimmings (dfa, gfa, nf)

Salmon Wellington,
Salmon fillet mushroom duxelles wrapped in puff pastry, with a white wine
cream sauce, herb potato cake, and buttered greens

Chestnut and Mushroom Risotto
Creamy arborio rice, cooked in a white wine sauce (vg, gf)

Feather Blade Beef
Braised in a port and trailblazer stout, pickled walnuts, dauphinoise
potatoes, and buttered greens

DESSERTS

Christmas Pudding
served with brandy sauce (gfa)

Truffle Torte
chocolate sponge based, with a rich, chocolate truffle, and a gooey toffee
centre, finished with a shimmering gold profiterole

Black Forest Cheesecake
a sweet black berry compote and a kirsch flavoured mousse

Cheeseboard
stilton, brie, and smoked applewood cheddar. Served with chutney, grapes,
and crackers (gfa)