Christmas Day

THE PICKLED PLOUGHMAN
ADDERBURY

WELCOME DRINK
AND
FOUR COURSE MEAL
£98.50

STARTERS

CARAMELISED FRENCH ONION SOUP *v gf*
With parmesan ciabatta and crispy onions.

WHITE CRAB WITH CITRUS SALAD *gf*
Drizzled in hazelnut oil.

GUINEA FOWL, DUCK AND CHICKEN TERRINE *gf*
With cherry chutney.

WHIPPED GOATS CHEESE PROFITEROLES *v*
With caramelised pears and walnuts.

MAIN

ROAST TURKEY WITH SPICED WINTER VEGETABLES *gf*
Roast turkey with spiced winter vegetables, carrot and celeriac puree, potato dauphinoise, turkey skin crisp, pigs in blankets, sausage stuffing and gravy.

BRAISED FEATHER BLADE OF BEEF *gf*
Served with spiced winter vegetables, carrot and celeriac puree, potato dauphinoise, bone marrow butter and chateaubriand sauce.

GRILLED MONKFISH *gf*
Served with French beans, potato dauphinoise, bordelaise sauce and mushrooms.

BEETROOT, MUSHROOM AND SWEET POTATO WELLINGTON *gf*
Served with carrot and celeriac puree, potato dauphinoise, green beans and gravy.

DESSERT

TRADITIONAL CHRISTMAS PUDDING *ve, gf*
With brandy sauce.

BLACK CHERRY AND WHITE CHOCOLATE PARFAIT *gf*
With amaretti biscuit crumble (gf)

ORANGE AND BAILEYS CHOCOLATE TART *gf*
With orange sorbet.

TO FINISH

CHEESE AND BISCUITS
With fruit, chutney and celery.

CHRISTMAS MINCE PIES