



THE  
**PICKLED PLOUGHMAN**  
ADDERBURY

# Christmas Day

**3 COURSE SET MENU AND A GLASS OF WELCOME PROSECCO OR NON-ALCOHOLIC FIZZ WITH CHEESE AND BISCUITS AS WELL AS A MINCE PIE TO END YOUR MEAL**

**£95.00**

## STARTERS

**Beet cured salmon gravalax and pickled beetroot (gf)**

Beet cured salmon gravalax with pickled beetroot, watercress and dill sourcream

**Smoked duck waldorf**

Thinly sliced smoked duck breast, stilton cheese, pears, pickled celery, raisin and walnut dressing

**Kopytka and beetroot broth**

Polish potato dumplings served in a beetroot broth

**Hamhock and chicken terrine (gf)**

Hamhock and chicken terrine with pickled vegetables and sourdough or gluten free bread

**Cranberry and brie vol-au-vent**

Cranberry and brie in a crispy golden vol-au-vent pastry casing topped with roast almond flakes

## MAIN

**Roast turkey**

Roast turkey with chestnut stuffing, green beans, spiced parsnips, pommes anna potatoes, pigs in blankets and a festive port jus

**Sea trout en croute (gf available on request)**

Individual sea trout fillet, leek and puff pastry baked parcel, green beans, pommes anna potatoes with a sourcream, dill and caper sauce

**Beef Wellington (gf available on request)**

Individual fillet of beef wrapped in mushrooms, Prosciutto and puff pastry, green beans, spiced parsnips, pommes anna potatoes and a rich red wine jus

**Celeriac and mushroom pithivier pie (gf and ve available on request)**

Layers of celeriac, mushroom and leeks in a puff pastry casing, green beans, spiced parsnips, pommes anna potatoes and vegetable gravy

## DESSERT

**Christmas pudding (ve)**

Traditional christmas pudding served with brandy sauce.

**Chocolate and orange delice (gf available on request)**

Dark chocolate and orange delice on a shortbread base topped with candied orange

**Black Forest trifle pot**

Individual Black Forest trifle pot with layers of rich and creamy mascapone, chocolate sponge and cherries

**Baileys crème brûlée**

Boozy baileys crème brulee served with homemade short bread

## END OFF

**Cheese board (v)**

A selection of cheeses served with grape jam, celery and biscuits

**Christmas mince pie (ve)**

We'd love to organise your festive celebrations. You can call us or pop in to make a reservation. Your booking can be confirmed by paying a deposit of £20.00 per person. Please confirm your menu pre-order choices by the 15 December 2024. Final payment to be made on or before 7 December 2024