



CHRISTMAS AT THE STRAWBERRY FIELD TAVERN

2 COURSES - 27.95 | 3 COURSES - 33.95
BOOKING & PREORDER ESSENTIAL - AVAILABLE 1ST - 23RD DECEMBER

STARTERS

SPICED BUTTERNUT SQUASH & COCONUT SOUP (VE, GFA)

Warm petit pain & smoked salt, lime & coriander butter

FESTIVE ORANGE & MAPLE GLAZED PORK BELLY BITES (GF)

Winter spiced ketchup

CURED SALMON & PRAWNS (GF)

With beetroot & an Aperol & lemon crème fraîche & finished with tarragon oil

WILD MUSHROOMS ON TOASTED SOURDOUGH (VE, GFA)

Creamy tarragon sauce

MAINS

ROAST TURKEY (GFA)

Chestnut, sage & lemon stuffing, rosemary & garlic roast potatoes, Brussels sprouts with chestnut, sage & pancetta, seasonal vegetables, Yorkshire pudding, pig in blanket & Chef's bone gravy

BEETROOT & BUTTERNUT SQUASH WELLINGTON (VE)

Rosemary & garlic roast potatoes, Brussel sprouts with chestnuts & sage, seasonal vegetables, vegan pig in blankets, & Chefs' gravy

CONFIT DUCK (GF)

Roasted & paired with a chestnut puree & spice pear reduction & served with seasonal vegetables

PAN FRIED SEA BASS (GF)

Sautéed smoked bacon, celeriac puree, red chicory, sweet shallots & fine beans, drizzled with a red wine sauce

DESSERTS

CHRISTMAS PUDDING (GFA)

Brandy sauce

CLEMENTINE & PROSECCO TORTE (VG, GF)

Prosecco sorbet & candied orange slices

BLACK FOREST FONDANT

Double cream & mixed berry compote

GINGERBREAD ROULADE

Gingerbread ice cream, crushed caramelised biscuit & caramel sauce

CHEESEBOARD (£4 SUPPLEMENT)

Smoked cheddar, stilton, brie, onion chutney, grapes & crackers

TO FINISH:

TEA OR COFFEE & MINI MINCE PIES



Please discuss any allergies with a member of the team
V - vegetarian | VE - VEGAN | GF - gluten free | VA - vegetarian available | VEA - vegan available | GFA - gluten free available