

— THE STRAWBERRY FIELD TAVERN —

Christmas Day

£89.95

Mulled Wine or Prosecco upon arrival

£25 deposit per person to secure your table | Full payment by Monday 14th December

STARTERS

ROASTED RED PEPPER, TOMATO & SAFFRON VELOUTÉ (GFA, VEA)

Herb oil, toasted brioche, salted butter

PULLED BEEF CROQUETTE

Slow braised pulled beef & ox cheek in a brioche crumb, red wine & bone marrow jus, horseradish cream, pickled shallot, micro herbs, herb gel

PAN-SEARED SCALLOPS (GF)

Cauliflower puree, crispy pancetta shards, pickled apple, micro herbs, hazelnut crumb

WILD MUSHROOM TART (GF, VE)

Wild mushroom & caramelised onion chutney in pastry, burnt onion puree, mushroom jus, crispy sage, herb gel

MAINS

ROAST TURKEY (GFA)

Turkey breast, cranberry & orange glazed gammon, sausage meat stuffing, rosemary & garlic duck fat roast potatoes, Brussel sprouts with chestnuts, sage & pancetta, seasonal vegetables, cauliflower & leek cheese, Yorkshire pudding, pig in blanket, Chefs bone stock gravy

BUTTERNUT, KALE & APRICOT ROAST (VE)

Butternut, kale, apricots & brown rice with a sweet onion marmalade & crunchy pumpkin seed, poppyseed & red pepper topping, rosemary & garlic roast potatoes, Brussel sprouts with chestnuts & sage, vegan pigs in blankets, seasonal vegetables, Chefs gravy

ROAST SIRLOIN OF BEEF (GFA)

Medium rare roast sirloin, bone marrow & red wine jus, spiced parsnip puree, duck fat potatoes, braised shallots, horseradish cream, seasonal vegetables, Yorkshire pudding

PAN-ROASTED SALMON (GF)

Crispy pancetta-wrapped king prawn, Champagne, dill & lemon velouté, confit shallot crushed potatoes, orange glazed heritage carrots, pickled cucumber

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (GFA)

Brandy butter, vanilla & spiced custard, winter berries, orange zest

BELGIUM CHOCOLATE & CLEMENTINE DELICE

Chocolate and orange liquor ice cream, candied orange, dark chocolate sauce

WHITE CHOCOLATE AND RASPBERRY PANNA COTTA

Pistachio shortbread, raspberry coulis, white chocolate sauce

CHEESEBOARD

Applewood cheese, Somerset Brie, Stilton, Wensleydale & cranberry, honey pear slices, mixed grapes, caramelised onion chutney, salted butter, crackers

TO FINISH

Tea and/or coffee, After Eights & mince pies

All our food is prepared in a kitchen where nuts, gluten & other known allergens maybe present. Please note we take caution to prevent cross contamination, however, any products may contain traces as all menu items are produced in the same kitchen.

GF - GLUTEN FREE / V - VEGETARIAN / VE - VEGAN / GFA - GLUTEN FREE AVAILABLE /
VA - VEGETARIAN AVAILABLE / VEA - VEGAN AVAILABLE - PLEASE LET THE TEAM KNOW OF ANY ALLERGIES