

The TAVERN

CHRISTMAS DINNER MENU 2019

3 COURSES £30 (SUN-WEDS) / £39 (THURS-SAT)

STARTER

CELERIAC & CHESTNUT SOUP, Chives & Artichoke Crisps

GAME BIRD & DUCK LIVER TERRINE, House Pickles & Sourdough Baguette

SIBLING GIN CURED CHALK STREAM TROUT CEVICHE, Cucumber, Avocado & Salmon Caviar

TWICE BAKED DOUBLE GLOUCESTER SOUFFLÉ with Spinach & Truffle Sauce

MAIN

ROAST CASTLEMEAD FREE RANGE BRONZE TURKEY, Pigs in Blankets, Bread & Cranberry Sauce, Sage & Onion Stuffing Duck Fat Potatoes, Sprouts, Parsnip Gratin, Carrots & Gravy

BUTTERNUT SQUASH & SWEET POTATO NUT ROAST, Sprouts, Parsnip Gratin, Carrots & Veggie Gravy (V)

SEARED SOUTH COAST SEABASS FILLET, Jerusalem Artichoke Puree, Fennel, Samphire & Brown Shrimps

DRIED PORCINI & WILD MUSHROOM RISOTTO, Mascarpone, Parmesan & Herb Crumb

PUDDING

BRANDY SOAKED CHRISTMAS PUDDING with Custard & Vanilla Ice Cream

AMARETTO BISCUIT & CHOCOLATE CRÈME CARAMEL, Peanut Brittle

ENGLISH CHEESE PLATE, House Chutney & Crackers

...

Filter Coffee, Tea & Mince Pies



THETAVERNCHELTENHAM



THETAVERNCHELT



@TAVERNCHELT