

OLD HOUSE AT HOME

FESTIVE MENU

Available Sat 27th Nov - Thurs 23rd December

2 Courses £26.95~ 3 Courses £29.95

~ TO START ~

Curried Parsnip Soup (V)

Vegetable Crisps, Warm Bread

Duck Liver & Mandarin Pate

Mandarin Jelly Parcel, Toasted Brioche

Roasted Fig, Parma Ham & Goats Cheese Parcel (VA)

Drizzle of Balsamic

Smoked Salmon

Shredded Beetroot, Vodka Crème Fraiche

~ MAINS ~

Roast Turkey Crown (GFA)

Goose Fat Roast Potatoes, Pork & Apricot Stuffing, Pigs in Blankets,
Yorkshire Pudding, Roasted Roots, White Wine Gravy

Chalk Stream Trout En Crouete

Watercress Cream Cheese, Roasted New Potatoes, Samphire, Lobster Bisque

“Heston’s Recipe” Slow Braised Lamb Shank Shepherd’s Pie

Tender Stem Broccoli, Salsa Verde

Mushroom & Chestnut Wellington (V)

Pan Fried New Potatoes, Seasonal Veg

~ DESSERTS ~

Traditional Christmas Pudding

Brandy Cream or Custard

Burnt Orange Crème Brulée

Homemade Shortbread Biscuit

Apple Tart Tartin

Double Cream or Clotted Cream Ice Cream

Selection of Ice Cream

Spiced Fruit Shortcake, Pistachio, Champagne Sorbet (VG), Chocolate Orange

“Old House” Cheese Selection (£5 supplement) (V)

Local Cheese, Celery, Grapes, Homemade Chutney, Biscuits

GF – This dish is free from Gluten ~ GFA – This dish is available Gluten Free (Please Ask) V – Vegetarian ~ vg – Vegan
We Prepare our menu with a wide range of ingredients, if you require information regarding allergens, please ask your server