THE BIRD IN HAND

CHRISTMAS DAY

Enjoy the fabulous Nick Haggart's crooners along
with a glass of Cremant de Loire upon arrival

STARTERS

Roasted Chicken Consomme & Mushroom Veloute

A tradtional, french style chicken broth, paired with a rich & velvety wild mushroom veloute, a truffle & parmesan espuma, crispy chicken skin & chive oil

King Prawn & Saffron Arancini

A delicious & hearty dish, spheres of a delicate saffron & pinot grigio risotto packed full of king prawns, breaded and deep fried, creating a crispy outer shell, all served with an aromatic garlic aioli & our kitchen's signature langoustine bisque

Venison Carpaccio

Sliced fillet of venison loin from the Cheshire border, a red wine & venison bone jus, a rich truffle mayonnaise & delicate shavings of parmesan

Cured Chalk Streamtrout

Fresh chalk streamtrout with a tangy horseradish & buttermilk split dressing, trout rowe, finely sliced radish & a drizzle of herb oil

THE FEAST

Sage & Butter Basted Turkey
Breast & Gammon Roast

Served with all the trimmings. Creamy buttery mash, crisp roast potatoes, herb roasted root vegtables, steamed greens, sausage & sage stuffing, yorkshire pudding, pig in blanket and our signature gravy .

Fillet Steak Wellington

'David Joinson's' 7 oz dry aged fillet steak marinated in Dijon, coated in a wild mushroom duxelle, wrapped in a spinach savoury pancake & roasted in flaky puff pastry, all paired with a carrot puree, honey glazed carrots, steamed buttered kale, a fondant potato & a beef bone & red wine jus

Local Turbot & Yuzu Beurreblanc

Fresh local turbot, with a yuzu, saffron & sake beurreblanc, crispy Oysters coated in panko, sesame & nori, served with a fondant potato, honey glazed root vegtables & crispy seaweed



VEGGIE FEAST

Chestnut, Pumpkin & Sunflower Seed Nut Roast

Served with creamy buttery mash, crispy roast potatoes, a herb roasted selection of root vegetables, steamed greens, Yorkshire pudding and our signature veggie gravy. Veggie starter available on request for those with dietary requirements.

DESSERTS

Traditional Christmas Pudding

Packed with raisins, sultanas, candied citrus peel, subtly spiced with nutmeg & other warming flavours & laced with fine brandy, all gently steamed & served warm with brandy cream or your choice of custard/ice cream.

Chocolate Mousse, Dulce de Leche & Hazelnut brittle

Indulgent chocolate mousse paired with salted caramel dulce de leche, and a hazelnut brittle.

Christmas Crumble

Orchard apples, cinnamon, toasted oats, salted caramel dulce de leche on the side, with your choice of ice cream, custard, or brandy cream

Vanilla Bean Panna Cotta

A light, delicate vanilla flavour, topped with a sweet & tart winter berry compote

TO FINISH OFF

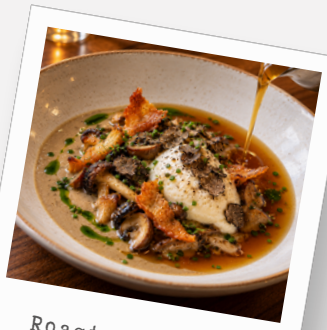
Cheeseboard

A hard cheese, soft cheese, blue cheese, mature cheddar, Guilden Sutton Honey, crackers, tomato chutney & rosemary garnish

We can't wait to celebrate....

The amazing Nick Haggart is lead singer of both 'Zoot Serious' & 'Bobcat Billy's Moonshine Mission'. He is a seasoned musician, performing nationwide including at local festival 'Deva Fest'. He is a Cestrian legend and we are honoured to have him in performing some beautiful seasonal Crooners specially for us on Christmas Day.

Have a sneak peak at some visual mockups that we came up with while trying to bring the menu to life...



Roasted Chicken Consomme & Mushroom Veloute



Venison Carpaccio



Cured Chalk Stream Trout



King Prawn & Saffron Arancini



Fillet Steak Wellington



Local Turbot & Yuzu Beurreblanc



Sage & Butter Basted Turkey & Gammon Roast



Chestnut & Pumpkin Roast



Christmas Crumble & Salted Caramel Drizzle



Traditional Christmas Pudding, Brandy Cream



Chocolate Mousse, Dulce de Leche & Hazelnut Brittle



Vanilla Bean Panna Cotta