



THE BIRD IN HAND

CHRISTMAS DAY MENU 2024



£120 PER HEAD (INCLUDES GLASS OF CHAMPAGNE ON ARRIVAL)

To book, please call 01244 301379. All table bookings will require a pre-order in advance of your seating. There are two seatings on this day, each with very limited availability. Booking as soon as possible is advised to avoid disappointment.

STARTERS

Parsnip, apple & cider soup *VeA, *GFA
With gruyère toast

Mixed melon balls & parma ham GF, *VeA
With champagne sorbet

Duck bonbons
Cointreau, orange and port sauce

King prawn & king scallop arancini
Saffron and lemon velouté

MAINS

Sage and butter roasted turkey & honey glazed gammon traditional roast dinner *VeA, *GFA
Served with all of the trimmings
Nut roast available for vegan guests

8oz fillet steak *GFA
Served medium-rare on a pastry case with wild mushroom duxelles, chicken liver pâté, red wine sauce and all of the trimmings

Halibut, salmon & spinach en croûte V
Champagne and caviar cream sauce, served with all of the trimmings

DESSERTS

Hazelnut chocolate bauble V, *VeA, *GFA
Whole hazelnut core surrounded by a smooth hazelnut filling, rolled in wafer pieces and then dipped in Belgian chocolate and tossed in chopped hazelnuts. Served with Cheshire Farm vanilla ice cream.

Apple and cinnamon crumble V
Served with your choice of custard or Cheshire Farm vanilla ice cream

Traditional Christmas pudding V
Served with your choice of brandy sauce, custard or pouring cream

OUR DESSERT CHEF
Our handcrafted desserts have been designed and made by Rebecca, who has been the face behind our sweet creations from the start. Please show your support for her small business, The Pretty Patisserie Company, by following her online journey.

Festive macaron wreath V, GF
An assortment of seasonal flavours including caramelised apple & butter, cinnamon, italian hazelnut creme, fig, morello cherry and gianduja. Each wreath is accompanied with a centre pot containing a generous scoop of Cheshire Farm vanilla ice cream.

Classic cheeseboard selection V
Apple, grapes, celery, crackers, butter, walnuts and chutney

AND FINALLY...

On behalf of all the team at The Bird In Hand, we would like to wish you all a very merry Christmas. We cannot wait to host your annual festive celebration and spread a sense of seasonal cheer to all those who we are so lucky to have dine with us. Thank you for another successful year here in Guilden Sutton - your unwavering support has made us what we are today, and our heartfelt appreciation goes out to each and every one of you.

V = vegetarian, Ve = vegan, GF = gluten free

*GFA = gluten free version available on request, *VeA = vegan version available on request

PLEASE NOTE

ALL DISHES ARE PRODUCED IN A KITCHEN WHICH HANDLES ALL ALLERGENS AND THEREFORE WE CANNOT GUARANTEE THAT ANY MEAL WILL BE FREE FROM CROSS-CONTAMINATION. IF YOU HAVE ALLERGIES/DIETARY REQUIREMENTS PLEASE INFORM YOUR SERVER WHEN ORDERING AND WE WILL DO OUR BEST TO ACCOMMODATE YOU.