

# Bird in Hand Christmas Day Menu



**£75 per person**

**A glass of bubbly or mulled wine or a non-alcoholic drink**

*Sicilian olives*

*Homemade sourdough breads with houmous, almond pesto, EV. Olive oil & aged balsamic*

## Starters

**Seared Orkney diver scallops, celeriac, leeks & grilled pancetta**

**V Mulled pear & chicory salad with Barkham blue, toasted walnuts & crispy parsley**

**Smoked duck breast with blood orange & fennel salad**

**V Curried parsnip soup with toasted pumpkin seeds & chilli oil**

## Mains

**Roast Bronze Free Range Turkey from Peach Croft Farm, Abingdon**

*Brussels sprouts with hazelnuts, chestnut & pork stuffing, honey roasted parsnips and carrots, pigs in blankets, roast tatties, turkey gravy, cranberry & bread sauces*

**Goose breast roasted with cracked black pepper**

*Potato dauphinoise & red cabbage with apple & buttered chestnuts*

**Pan roasted sea bream fillet**

*Sauté potatoes, wild mushrooms & a rich shellfish bisque*

**V Roasted squash risotto with sage, chilli & amaretti crumb**

## Puddings

**Christmas Pud with brandy butter & white sauce**

**V Pear & almond strudel with mulled wine sauce & cream**

**V GF Chocolate brownie pudding with Morello cherries & milk ice cream**

**V GF Winter sundae**

*Meringue, dates, caramel, caramelized hazelnuts, milk ice cream & cream*

**A selection of British artisan cheeses with quince jelly and crackers**

*Coffee with mince pies and Amaretti biscuit*

**A 50% deposit will be required to confirm your booking. Menu choices to be made in advance.**

**A 10% discretionary service charge applies. Price includes VAT. Menu subject to change due to market availability.**