

The Spread Eagle Christmas Day Menu 2019



Starters

Roasted Jerusalem Artichokes, Slow-Baked Egg, Truffle Honey (V) (GF)
Duck Liver Parfait, Pickled Pear, Hazelnuts, Sourdough Toast
Pan-Fried Scallops, Cauliflower, Sherry Vinaigrette, Croutons
Smoked Chalk Stream Trout, Fermented Cucumber & Chilli Salad, Paprika Yogurt (GF)

Soup

Spiced Beetroot Soup, Crème Fraîche (V) (GF)

Sorbet

Orange Sorbet, Candied Orange (V) (GF)

Mains

Roast Turkey, Pigs in Blankets, Stuffing, Sprouts, Chestnuts, Parsnips, Roast Potatoes
Pan-Fried Halibut, Wild Mushroom Broth, Grilled Onions, Kale, New Potatoes (GF)
Roasted Rib of Beef, Pigs in Blankets, Sprouts, Chestnuts, Parsnips, Roast Potatoes, Yorkshire Pudding
Nut Roast, Stuffing, Sprouts, Chestnuts, Parsnips, Creamed Leeks, Roast Potatoes (V)
Roasted Lamb Rump, Roasted Turnips, Goats Curd Gnocchi, Pickled Walnuts

Puddings

Dark Chocolate Mousse, Hazelnuts, Passion Fruit (V) (GF)
Apple, Pear & Cinnamon Crumble, Vanilla Custard (V) (GF)
Christmas Pudding, Brandy Butter (V)
Selection of Cheeses, Poached Figs, Chutney, Crackers

£70.00 per person for 5 courses

Children's Menu available separately

GF = Gluten-Free V = Vegetarian

Please note that our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.

An optional service charge of 10% is added to your bill. ALL of the service charge goes to our hard-working team. If you wish to opt out of this service charge please ask a member of the staff who will deduct it from your bill before payment. Thank you.