

CHRISTMAS DAY @ THE ACRES

5 COURSES

£80.00 PER ADULT

START OFF WITH OUR HOMEMADE SUNDRIED TOMATO BREAD (V)

£38.00 FOR UNDER 10S

TO START - CHOOSE FROM

GRILLED ASPARAGUS SPEARS (GF/V)

SWEET POTATO PUREE, LONG SHAVED PARMESAN, CONFIT EGG YOLK

SMOKED HADDOCK, LEEK & CHORIZO FISHPY

CAJUNED LIME MAYONNAISE, BALSAMIC SYRUP

PIGEON BREAST (GF)

WRAPPED IN STREAKY BACON, BOILED QUAILS EGG, WILTED SPINACH, WALNUT CRUMB, RASPBERRY & BALSAMIC REDUCTION

SMOKED HAM HOCK, CRANBERRY & PEA TERRINE

HOMEMADE PICCALILLI, ROSEMARY FOCACCIA

INTERMEDIATE MINIATURE ROASTED SQUASH AND RED PEPPER SOUP (GF/V)

TRADITIONAL ROAST TURKEY (N)

RICH MEAT GRAVY, CRANBERRY & ROSEMARY PIGS IN DOUBLE BLANKETS, GIANT YORKIE, GARLIC ROASTED POTATOES, SAGE, ONION & NUT STUFFING

SLOW COOKED BLACK TREACLE BRISKET

HORSERADISH BON BON, POMME ANNAS, SCORCHED LEEK, CRISPY STREAKY BACON

FESTIVE RED LENTIL & BUTTERNUT SQUASH PIE (V/N)

TOPPED WITH PARSNIP & CARROT MASH, SERVED WITH WATERCRESS PUREE, ROASTED CHESTNUTS

MONKFISH & SMOKED SALMON WELLINGTON

BROAD BEAN PUREE, WILTED SPINACH, GRILLED CANDIED BEETROOT

PAN FRIED DUCK BREAST (GF/N)

PISTACHIO CRUMBED FONDANT POTATO, DUO OF BLACKBERRIES, POACHED MOULI

ALL TABLES WILL ALSO RECEIVE A SELECTION OF STEAMED FESTIVE VEGETABLES & CAULIFLOWER CHEESE...

FOR MAIN
COURSE -
CHOOSE FROM

ONE EXCLUSIVE SITTING ONLY

MENU CONTINUED OVERLEAF...

