



CHRISTMAS DAY AT

The Petersfield

£75pp/£20 for kids

Smoked leek & tarragon soup,
crispy shallots (v/pl)

Chicken liver pate,
pickled apple, cranberry & port chutney, seeded crackers

Twice baked blue cheese soufflé,
beetroot & horseradish relish, candied walnut & pear salad

Smoked haddock fish cake,
curried cauliflower, pickled red onion, puffed rice

Lemon & champagne sorbet palette cleanser

Roast Turkey,
Roast potatoes, seasonal vegetables, Yorkshire pudding, Pigs in blanket,
sage & onion stuffing, gravy

Seabass,
jerusalem artichoke risotto, wild mushrooms, tarragon crumb

Beef fillet,
braised ox cheek, swede fondant, roast sprouts & pancetta, parsnip & honey puree, gravy
(gif)

Squash, chestnut & spinach wellington,
truffle mash, shallot puree, Leek sauce (pb)

Christmas pudding
Vanilla custard (gif)

Dark chocolate & clementine mousse
Ginger biscuit crumb (pb)

Spiced apple sponge
Mulled berry compote, cinnamon ice cream

Salted caramel cheesecake
Honeycomb, glazed bananas

Cheese board – British cheese, quince jelly, apple, celery, biscuits (+£4.50 supplement)

Please be aware that our kitchen contains items which are known allergens, and whilst stringent precautions are taken one *should* assume that contact with peanuts, tree nuts, gluten, dairy, soy and other allergens is possible. For detailed allergen sheets and a bit more information please speak to one of our lovely staff
GIF = Gluten Ingredient Free: Contains no gluten but could have come into contact V = Vegetarian VV = Vegan *Please also note that fish may still contain bones*

= FESTIVE PARTY MENU =

two courses 23.50 / three courses 28.50
(add prosecco on arrival +£5pp)

Celeriac soup,
truffle oil, sour dough (pb)

Smoked duck breast,
parsnip & apple remoulade, cranberry puree, kale crisp (gif)

Mackerel croquettes,
beetroot, horseradish crème fraiche, watercress

Honey & sesame roast cauliflower,
hummus, pomegranate, gremolata (gif/pb)

Turkey roulade,
seasonal vegetables, pigs in blankets, sage & onion stuffing,
Yorkshire pudding, gravy

Sea Bream fillet,
leek potato cake, fennel, tomato & saffron broth,
Samphire (gif)

Braised venison haunch,
root veg mash, roast turnips, red cabbage puree, kale
gravy (gif)

King oyster mushroom
lentil stew, braised chicory, wild mushrooms & peppers (vv/gif)
All served with bowls of roast potatoes for the table
Add cauliflower cheese or extra veg for £5 (serves 2)

Apple & raspberry crumble tart,
spiced apple puree, mulled wine sorbet (pl)

Christmas pudding (gif),
cranberry compote, vanilla custard

Mandarin cheesecake,
white chocolate soil, mango & lime salsa

Chocolate & orange cake,
vanilla ice cream, almond praline (gif)

Add a sharing cheese board with crackers, celery and chutney **+£15**
(serves 4)
