

The Old White Beare Norwood Green

Christmas Day 2017

£69.95 per person, £20 Per Child

Sittings 12pm & 3pm

Prosecco and Canapés on arrival

Starters

Cream of Jerusalem artichoke Soup, Artichoke Crisps & White Truffle Oil **V**
Yorkshire Game Terrine, Chili Pickled Pineapple, Caperberries, Our Brown Sauce & Rye 'Soldiers'
Beetroot & Gin Cured Salmon, Celeriac Remoulade, Pickled Beetroot, Saffron Mayo & Keta Caviar
Chestnut & Shallot Tart Tatin with Madeira & Wild Mushroom Sauce, Honey Roast Baby Carrots &
Watercress **V**

Main Course

Roast Turkey, Apricot Stuffing, Pigs in Blankets, Duck Fat Roast New Potatoes, Sticky Red Cabbage,
Sprouts, Honey Roast Baby Carrots & Roast Turkey Gravy
40 Day Aged 'Waterford Farm' 8oz Fillet Steak, Marrowbone & Pink Peppercorn Crust, Fondant
Potato, Roast Portobello Mushroom, Confit Plum Tomato & Pink Peppercorn Sauce
8oz Venison Haunch Steak, Confit Duck & Ham Hock 'Pie', Dauphinoise Potatoes, Sauté Fine Green
Beans & Wild Mushrooms with Red Wine Jus
Roast Halibut Fillet on a Potage of Clams, Mussels & Langoustines in a Saffron Cream Veloute with
Baby Vegetables
Cranberry, Lentil, Bean & Nut Loaf with Leek & Cheddar 'Chipolatas', Thyme & Salt Roast New
Potatoes, Sticky Braised Red Cabbage, Sprouts, Honey Roast Carrots & Vegetarian Gravy **V**

Desserts

Traditional Christmas pudding, Brandy Sauce & Red-Currants
Egg-Nog Crème Brule, Hazelnut Crust, Cinnamon Shortbread & Raspberries
White Chocolate Mousse, Raspberry 'heart' Dark Chocolate Chards & Winter berry Compote
Lemon Posset, Mulled Berry Compote & Our Honeycomb
5 British Cheese Board with Poached Pear, Date Chutney, Crackers & Grapes

*£10 deposit required at time of booking and pre order required 2 weeks prior with full
payment also required*

All dishes are made and prepared fresh onsite by our team of Chefs. Some dishes may contain nuts. Prices are inclusive of VAT. We are happy to cater for any dietary requirements.