

THE BEAUCHAMP

CHRISTMAS MENU

2 COURSE £36 3 COURSE £45

with a glass of prosecco

Starters

- Cauliflower soup with crispy sage & truffle oil (VG)
- Duck Parfait *with mango chutney, toasted bread & salad*
- Deep fried brie *with cranberry compote & candid walnut salad*
- Smoked salmon *with garlic & herb soft cheese, croutons & salad*
- Lamb croquette *with parsnip puree, sprouts & jus*

Main Course

- Roasted turkey *with parsnip puree, vegetables, roast potatoes, stuffing & pigs in blankets*
- Pan fried halibut *with crab risotto, samphire, mussels & herb sauce*
- Porchetta *with rosemary roast potatoes, butternut squash puree, mixed vegetables, gravy & apple sauce*
- Wild mushroom & spinach Wellington *with chestnuts, lentil, new potatoes & veg gravy (VG)*
- Butternut squash & goats cheese risotto *with sage & roasted pumpkin seeds*

Dessert

- Christmas Pudding *with brandy sauce & cranberry compote*
- Chocolate & orange brownie *with vanilla ice cream*
- Sticky toffee pudding *with vanilla ice cream & toffee sauce*
- Tiramisu *with chocolate sauce*
- 3 cheese plate *with onion chutney, biscuits & grapes*

