



PRIEST HOUSE

— BY THE RIVER —



Christmas Fayre

3 Courses
£35 per person

TO START

Honey Roast Parsnip Soup with Coriander Crème Fraîche (gf)

Prawn Cocktail with Tomato Tartare, Confit Cucumber and Homemade
Pumpernickel Bread (gfa)

Poached Pear, Chicory and Walnut Salad with Blue Cheese Vinaigrette (gf, VGA)

Duck Liver Parfait and Balsamic Onion Compote with Toasted Brioche (gfa)

TO FOLLOW

Roast Turkey Breast with Chestnut and Thyme Stuffing, Pigs in Blankets, Roast
Potatoes, Roast Brussels Sprouts, Root Vegetable Mash, Tenderstem Broccoli,
Bread Sauce and Pan Gravy (gfa)

Braised Blade of Beef Bourguignon with Parsley Mash, Confit Carrot and Wilted
Spinach (gf)

Fillet of Cod with Fondant Potato, Sumac Roasted Cauliflower, Romesco Sauce
and Lemon and Chive Beurre Noisette (n, gf)

Root Vegetable and Pearl Barley Wellington with Celeriac Dauphinoise and
Vegetable Jus (VGA)

TO FINISH

Christmas Pudding with Rum-Soaked Raisins and Vanilla Bean Sauce (gfa)

Cranberry and Clementine Brûlée with Shortbread

Chocolate Delice with Griotte Cherry Compôte