

THE CROOKED BILLET

2024 CHRISTMAS MENU



STARTERS

LIGHTLY CURRIED PARSNIP SOUP, warm bread & butter
(V, GF, VG optional)

PEA & SHALLOT RAVIOLI, pea puree,
black truffle, parmesan shavings (V, VG optional)

TEMPURA KING PRAWNS, Asian slaw, sweet chilli sauce

GOATS CHEESE & FRESH FIG SALAD, walnuts, honey mustard
dressing (V, GF & VG optional)

HOME MADE VENISON & PHEASANT SAUSAGE, pan fried bubble
& squeak, caramelised shallots, port jus (GF optional)

MAIN COURSE

All mains served with roast potatoes, honey glazed parsnips and seasonal vegetables

WILD MUSHROOM, LENTIL & MIXED NUT ROAST

With tomato gravy (VG optional)

SLOW COOKED STICKY BLADE OF BEEF (GF optional)

Wild mushroom & shallot ragout

BUTTER ROAST ROULADE OF TURKEY (GF optional)

Smoked bacon stuffing, yuletide trimmings, cranberry gravy

PAN ROAST FILLET OF SEATROUT

Orange, cranberry & thyme glaze (GF optional)

DESSERTS

XMAS PUDDING, with Kraken spiced rum custard

STICKY TOFFEE PUDDING (GF) with ice cream or custard

HOME MADE CHOCOLATE ORANGE CHEESECAKE

VEGAN ESPRESSO MARTINI "CHEESECAKE" (VG)

YEW TREE CHEESE BOARD, selection of local and international cheeses, grapes, walnuts, chutney (3.00 supplement)

V-Vegetarian, VG-Vegan, GF-Gluten free

Must be pre-ordered 48 hours in advanced, the whole table must order from this menu only.

10.00 deposit per person, 7 day cancellation for tables of 6 or more, 48 hours for smaller tables.

Please make your server aware of any allergies or dietary requirements when placing your order.

Please be aware for tables of 6 or more a 10% gratuity will be added to the bill

**2 COURSES
£33**

**3 COURSES
£39.50**