

THE CROOKED BILLET

2025 CHRISTMAS MENU



STARTERS

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

TWICE BAKED OLD WINCHESTER & TRUFFLE CHEESE SOUFFLE
Roscoff onion puree, crispy salad (V optional)

TEMPURA KING PRAWNS, Asian slaw, wasabi mayo

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

HOME MADE VENISON & PHEASANT SAUSAGE, pan fried bubble
& squeak, red onion marmalade, port jus (GF optional)

MAIN COURSE

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

BUTTER ROASTED ROULADE OF TURKEY (GF optional)
Smoked bacon stuffing, Yuletide trimmings, cranberry gravy

SLOW COOKED STICKY BLADE OF BEEF (GF optional)
Wild mushroom & shallot ragout

PAN ROAST FILLET OF SEATROUT
Orange, cranberry & thyme glaze (GF optional)

MEDITERANEAN VEGETABLE TARTLET
With pumpkin "cream sauce", courgette frites, basil crumb (VG optional)

DESSERTS

CHRISTMAS PUDDING, with Kraken spiced rum custard

VANILLA & CRANBERRY CRÈME BRULEE (GF)

STICKY TOFFEE PUDDING (GF) with ice cream or custard

HOME MADE CHOCOLATE ORANGE CHEESECAKE

VEGAN CHOCOLATE CAKE, salted caramel "ice cream" (VG)

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

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

2 COURSES
£35

3 COURSES
£40

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