

CHRISTMAS DAY

3 COURSE £50.00

CHILDREN (UNDER 12) £25.00

STARTERS

CELERIAC VELOUTÉ

Wild mushrooms, truffle, brioche crouton

DUO OF DUCK

Smoked duck breast, confit leg croquet, caramelised figs, clementine compote

HOT SMOKED SALMON

crayfish cocktail, pickled cucumber, sourdough

SALT BAKED HERITAGE BEETROOT (V)

whipped goats cheese, balsamic, pistachio granola

MAINS

ROAST TURKEY

Roast Turkey breast, apricot & sage stuffing, pigs in blankets, honey glazed parsnips, thyme & garlic roasted potatoes, braised red cabbage, market vegetables & poultry jus

HEREFORD BEEF

Braised cheek pie, roast Sirloin, caramelised shallot & horseradish puree, glazed carrot, thyme & garlic roasted potatoes, braised red cabbage, market vegetables & red wine jus

PAN FRIED SEA BASS

Sweet potato & saffron gnocchi, shellfish bisque, salsa verde

LEEK, SPINACH & CHESTNUT PIE (V)

Cauliflower cheese croquette, tender stem broccoli

DESSERT

CHRISTMAS PUDDING

Brandy sauce, vanilla & cinnamon clotted cream

WHITE DARK AND LIGHT CHOCOLATE DELICE

Sea salt caramel, vanilla ice cream

VANILLA & ORANGE RICE PUDDING

Sour plum compote, toasted walnut ice cream

ADD A SELECTION OF BRITISH CHEESES £7.50 PER PERSON

walnut & sultana bread, fig chutney, biscuits

TEA, COFFEE & MINI MINCED PIES

To book please call 01428 606565 or by email

sales@devilspunchbowlhotel.co.uk

A £10.00 non refundable deposit & a pre-order will be required