



# BISLEY

SHOOTING GROUND

## A CHRISTMAS FEAST

Please choose the same Starter, Main and Dessert for all of your guests

Please notify us if you have any guests that are Vegan, Vegetarian, Gluten Free, Dairy Free or Pescatarian and we will advise you if a separate course/entire meal is required for those guests

### STARTERS

Ham Hock & Pea Terrine with Toasted Sourdough & Piccalilli

Pork Apple & Calvados Pate with Toasted Ciabatta,  
Baby Pears & Caramelised Red Onion

Pumpkin Soup (Vg), topped with Pomegranate & Pumpkin Seeds,  
Crème Fraiche & Chives (V)

Smoked Gravlax on Cream Cheese & Sourdough Toast  
with Rocket & Red Chard Salad, Horseradish Crème Fraiche

### MAIN COURSE

Rolled Turkey Breast stuffed with Pork & Cranberry Stuffing,  
finished with Streaky Bacon, Honey Roast Chantenay Carrots & Honey Roast Parsnips,  
Pigs in Blankets, Brussel Sprouts & Spiced Braised Red Cabbage, Roasted Thyme Potatoes

**Vegan & Vegetarian Main Options for individual guests only**

Mushroom, Cranberry & Brie Wellington (V)

Festive Nut Roast (Vg)

Served with Honey Roast Chantenay Carrots & Honey Roast Parsnips, Brussel Sprouts &  
Spiced Braised Red Cabbage, Roasted Thyme Potatoes (D/F) (Vg) (V)

### DESSERT

Winter Berry Cheesecake with Vanilla Bean Cream (G/F) (V)

Traditional Christmas Plum Pudding (Vg) with Brandy Sauce (V)

Chocolate Brownie, Cinnamon Cream, Mulled Fruit Compote (G/F) (V)

Light Selection of Cheeses served with Celery, Grapes,  
Fresh Bread, Crackers & Chutneys

Fresh Ground Filter Coffee and a selection of Teas, served with Warm Mini Mince Pies (V)