



CHRISTMAS

MENU

*Please choose the same Starter, Main and Dessert for **ALL** of your guests.
Please notify us if you have any guests that have any dietary requirements and we will advise you if a separate course/entire meal is required for those guests*

STARTER

Ham Hock & Pea Terrine with Toasted Sourdough & Piccalilli
Smooth Pork Liver & Chicken Pâté, Toasted Ciabatta, with
Mulled Poached Baby Pears
Smoked Gravlax on Cream Cheese & Sourdough Toast with
Rocket & Red Chard Salad & Horseradish Crème Fraiche
Roast Pumpkin Soup topped with Pomegranate & Toasted Pumpkin Seeds (vg)

MAIN

Turkey Breast with Pigs in Blankets
Beetroot & Butternut Wellington (vg)
Both served with
Roasted Thyme Potatoes, Sage & Onion Stuffing, Honey Roast Chantenay Carrots &
Parsnips, Brussel Sprouts & Spiced Braised Red Cabbage (df)(vg)

DESSERT

Traditional Christmas Plum Pudding (vg) with Brandy Butter and Cream on the side (v)
Warm Chocolate Fudge Yule Log, Cinnamon Cream, Cherry Compote (v)
Mulled Wine Poached Pear (vg)(gf) with Vanilla Bean Custard on the side (v)
Winter Berry Cheesecake with Crème Chantilly (gf)(v)

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

BISLEY
SHOOTING GROUND