

THE SPOTTED COW

CHRISTMAS DAY

— On Arrival —

Glass of Prosecco with a Bread Basket and Selection of Marinated Olives

— Starters —

Roasted Celeriac, Hazelnut and Truffle Soup (V) (GF)

Chicken Liver Pâté with Plum Chutney and Toasted Sourdough

Ham Hock Terrine with Black Pudding Fritters and Parsnip Purée

Classic Prawn Cocktail with Granary Bread

Roasted Beetroot and Smoked Salmon Salad with Horseradish Curd (GF)

— Mains —

Sage and Paprika Roast Turkey, Chestnut Stuffing and Pig in Blanket

Herb Crusted Rack of Lamb with a Rosemary and Red Wine Jus

Roasted Jerusalem Artichoke Risotto with a Chestnut Purée (V) (GF)

Pan Fried Salmon with a Tomato and Basil King Prawn Linguini

Parma Ham Cod Loin with a Parsnip Purée and Water Cress Salad (GF)

All Mains Served with a Selection of Seasonal Vegetables, New and Roast Potatoes.

— Desserts —

Christmas Pudding with Brandy Cream

Bakewell Trifle

White Chocolate and Cranberry Bread and Butter Pudding with Crème Anglaise

Baileys Crème Brûlée with Shortbread

Dark Chocolate and Raspberry Tart with Chantilly Cream

Royal Orange Jelly (GF)

— Fresh Coffee and Mince Pies —

£85.00

Children's Portion £40

Please inform a member of staff if you have any allergies or intolerances.