



The Tickell Atms

CHRISTMAS SET MENU

Monday - Thursday | 2 courses £26.00 | 3 courses £32.00

Friday & Saturday | £35.00

STARTERS

Leek & Potato Soup (vg)

parsley oil

Parsley Lemon & Garlic Linguine (vgo)

basil crisps, shaved grana albiro cheese

Confit Duck Parcel

pickled cucumber, spring onion, soy reduction, sesame

Torched Smoked Salmon

salmon & chive mousse, english mustard gel, pickled vegetables

Ox Cheek Samosa

pickled mango, mouli & spring onion slaw, mango puree

MAINS

Chestnut & Cranberry Nut Roast (vg, n)

squash puree, roasted celeriac, king oyster mushroom

Pan Seared Grey Mullet Fillet

cauliflower velouté, roasted cauliflower, pickled cucumber, dill pesto dressing, pine nuts

Steak, Ale & Mushroom Pie

champ mash, seasonal veg, red wine sauce

Roast Turkey

roast potatoes, pigs in blankets, roasted root vegetables, sprouts, cranberry sauce, turkey gravy

Braised Blade of Beef

potato terrine, chantenay carrots, winter greens and red wine sauce

PUDDINGS

Sticky Toffee Pudding (v)

butterscotch sauce, vanilla ice cream

Baked Vanilla Cheesecake (vg)

oreo biscuit base, raspberry sorbet

Christmas Pudding (v)

brandy sauce

Apple & Blackberry Crumble (v, n)

amaretto custard

Selection of Two British Cheeses (v)

served with grapes, chutney, celery & biscuits



We're serious about allergies,
so please let us know about any
allergies on your table.
Gluten Free & Dairy Free menus available

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. (v) vegetarian | (vg) vegan | (n) contains nuts
A discretionary service charge of 10% will be added to your bill.