



The Tickell^{Arms}

Christmas Day 2021

£85 per person

Selection of Canapés & a Glass of Blanquette de Limoux

STARTERS

Spiced Butternut Squash Soup

honey, rosemary and garlic focaccia crouton

Pan Seared Scallops

dill & fennel emulsion, bacon lardon, braised chicory, parsley oil

Pigeon Breast

celeriac & potato puree, chilli jam, roasted beetroots, kale crisps

Wild Mushroom & Truffle Parfait

charred grelot onions, parsnip crisps, crisp breads

MAINS

Roast Turkey

pigs in blanket, sage & onion stuffing, roast potatoes, honey & mustard roasted roots, bacon & chestnut sautéed sprouts, cranberry sauce, red wine sauce

Roast Fillet of Beef

roast potatoes, honey & mustard roasted roots, bacon & chestnut sautéed sprouts, yorkshire pudding, horseradish sauce, red wine sauce

Whole Megrin Sole

herb crushed potatoes, fine beans, confit cherry tomatoes, caper lemon beurre blanc

Tandoori Spiced Monkfish

coconut, ginger and chilli mussels, saffron potatoes, cumin roasted cauliflower floret, harissa oil

Chestnut & Cranberry Nut Roast

squash puree, roasted celeriac, king oyster mushrooms, vegan red wine sauce

PUDDINGS

Dark Chocolate Fondant

chocolate soil, salted caramel ice cream

Christmas Pudding

brandy sauce, brandy butter

Baked Vanilla Cheesecake

oreo biscuit base, raspberry sorbet

British Cheese Selection

montgomery cheddar, wobbly bottom goats cheese, cambridge blue, sussex brie chutney, grapes, celery & biscuit selection

Selection of Homemade Chocolates