

The Old Beams Christmas Day Menu 2021

Starters

French onion soup with a gruyere crouton and crispy onions

Individual camembert served with juniper and cranberry chutney and crunchy ciabatta

Wild mushrooms in a garlic and white wine cream sauce on a toasted ciabatta topped with parmesan and rocket (vegan option available)

Smoked bacon and chicken liver parfait served with herb crostini, ale infused chutney and rocket

Oak smoked salmon topped with a poached egg, dill cream cheese, pickled capers and heirloom tomatoes

The Main Event

Roast turkey crown served with crisp roast potatoes, honey glazed baby carrots, braised red cabbage, stuffing, pigs in blankets, roasted root vegetables, seasonal sprouts and gravy

Fillet of beef wellington served with truffle oil infused mashed potato, carrot puree, tender stem broccoli and a veal jus

Cauliflower and cashew wellington served with champ mash potatoes and honey roasted root vegetables

Traditional nut roast served with crisp roast potatoes and braised red cabbage

Roasted rack of lamb served with dauphinoise potatoes, baby carrots, pea puree and minted jus

Whole poached plaice served with saffron infused new potatoes, roasted cherry vine tomatoes, mange tout and a lemon butter sauce

Something Sweet

Traditional Christmas pudding served with brandy sauce

Milk chocolate posset served with orange compote and orange scented meringues

Cookies and cream cheesecake infused with Baileys served with white chocolate ice cream

Sherry trifle

A selection of local cheeses served with artisan biscuits, celery, grapes and chutney

Adults £64.95 and Under 12's £26.95