



## CHRISTMAS DAY AT THE PUNCHBOWL EIGHTY FIVE POUNDS

### PRE STARTER

Parsnip + apple soup, stilton + walnut crumb (v) (GF)

### STARTERS

Pan-seared scallops, chestnut + calvados velouté, pancetta, parsnip crisp (GF)

Roasted squash + rosemary terrine, Camembert fritter, cranberry puree (v) (GF)

Wild venison tartare, crispy poached duck egg, port + elderberry dressing (GF)

Duck liver parfait, quince + apple puree, chicken skin butter, sourdough

### MAINS

(All served with seasonal vegetables)

Ballotine of free range turkey, chestnut + apricot stuffing, goose fat potato (GF)

Heritage fillet of beef, pommes anna, girolle mushroom, peppercorn + brandy cream (GF)

Baked halibut, crushed roasted new potato, frutti de mare cream (GF)

Mushroom, chestnut + Gruyere wellington, chive beurre blanc, roast potato (v)

### PUDS

White chocolate + cranberry brioche pudding, crème Anglaise

Cheese plate, mulled pear chutney, crackers (GF)

Chocolate fondant, cherry gelato, candied pistachio crumb

Christmas pudding, brandy sauce

Tea or Coffee + mince pies

Vegan dishes available upon request. GF = Gluten free option available

Menu may change due to availability of produce



## CHRISTMAS DAY AT THE PUNCHBOWL

YOUNGER MENU – FORTY FIVE POUNDS  
(Under 12)

### STARTERS

Parsnip + apple soup (v)  
Prawn + crayfish cocktail, marie rose, rocket, lemon  
Chicken liver pate, winter berry coulis, croute  
Tomato + basil bruschetta (v)

### MAINS

(All served with seasonal vegetables)

Roast turkey breast, pig in blanket, stuffing, roast potato  
Fish + chips, pea puree, tartar sauce, lemon  
Slowcooked beef, mash potato, gravy  
Tomato + mozzarella pasta bake, garlic bread (v)

### PUDS

Christmas pudding, ice cream  
Chocolate + toffee sundae  
Selection of award winning Jo DeLucci gelato

Vegan dishes available upon request. GF = Gluten free option available  
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