



# The Tally Ho!

## Christmas Menu



### Starters

Twice Baked Cheese Soufflé (V)

French Onion Soup with Cider and Calvados and a Gruyere and Whole Grain Mustard Croton (V)

Terrine of Local Game with Tarragon wrapped in Parma Ham served with pickled Figs,  
Toasted Brioche and Spiced Prune Chutney

### Mains

Locally Reared Turkey, served with Smokey Creamed Cabbage, Pork and Chestnut Stuffing, pigs in blankets, Roasted Vegetables Buttered Sprouts with bacon and Almonds, Roast Potatoes and a Red Wine Jus (GFoA)

Lobster and Saffron Risotto with Pearl Vegetables, Parmesan Tuile and Micro shoots (Voa)

Slow Braised Belly of Cider Pork with Creamy Pomme Puree and Cubed Seasonal Vegetables  
finished with five Spiced Parsnip Crisps (V)

### Pudding

Chefs Selection of French and British Cheese, served with Oat Biscuits and Spiced Prune Chutney (GFoA)

Egg Nog and Vanilla Crème Caramel topped with Sugar Glazed Tangerine (V) (GF)

Iced Christmas Pudding Parfait with Confit Winter Berries and a Courvoisier Emulsion (V)

Warm Valrhona Chocolate Fondant served with Black Forest Cherry Ice Cream and Sweet Chestnut Puree (V)

*2 Courses for £22 or 3 for £27*

*Parties of Ten or more receive a complimentary glass of wine each*

*\*(£2 supplement for our locally hand reared Turkey or Cheese Board)*

*V Vegetarian*

*Voa Vegetarian option available*

*GF Gluten Free*

*GFoA Gluten free option available*

