



CHRISTMAS DINNER *Menu*

1 Course - £22.50

2 Course - £30.00

3 Course - £37.50

1 December 2025

Until

23 December 2025

STARTERS

Chicken Caesar croquettes, spinach puree, Caesar dressing, micro rocket salad

Curried parsnip soup, parsnip Baji

Smoked haddock rillet, mini brioche loaf, pickled beetroot, beetroot relish



MAIN COURSE

Roasted turkey breast, onion, sage and cranberry stuffing, pigs in blankets, turkey gravy. Family service of vegetables, honey and thyme glazed parsnips and carrots, sprouts with bacon, braised red cabbage and roasted potatoes.

Pan fried sea bass fillet, roasted cauliflower, poached cod cheek, mussel and white wine sauce, samphire and turnips

Ricotta gnudi, salt baked celeriac, celeriac and truffle puree, leeks, crispy kale, parmesan cheese



DESSERTS

Traditional Christmas pudding, Cointreau custard

Sticky ginger pudding, compressed pineapple, coconut cream

Pavlova, passionfruit curd, passionfruit compote, white chocolate crèmeux

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