



CHARWOOD FESTIVE MENU

KEEPING IT LOCAL

SERVED FRI 29TH NOV – SAT 24TH DEC 2024
2 COURSE £25.95 | 3 COURSE £30.95

STARTERS

Chicken & Redcurrant Pate
balsamic glaze and arran oatcakes

TALISKER CURED SALMON
orange coulis, salt and dill crostini

SPICED BUTTERNUT SQUASH & LENTIL SOUP
sourdough bread

MAINS

TRADITIONAL ROAST TURKEY
sage & onion stuffing, chipolatas, roast potatoes, root vegetables &
rich red wine gravy

PAN FRIED SEA BREAM FILLET
with sauté potatoes, tender stem broccoli, sauce vierge

NAVARIN OF LAMB
slow cooked diced lamb in a rustic vegetable, potato & tomato sauce

WILD MUSHROOM TART
served with braised savoy cabbage pickled walnuts & mustard mash

DESSERT

TRADITIONAL CHRISTMAS PUDDING
with brandy sauce

PANETTONE BREAD & BUTTER PUDDING
with vanilla custard

WHITE CHOCOLATE & RASPBERRY PANNA COTTA (gf)
served with raspberries

£10 pp deposit & pre-order required

LEGAL INFORMATION: All weights are approximate (uncooked). A discretionary service charge will be added to parties of 6 or more. We cannot guarantee that there will not be traces of other allergens/products due to the nature of our production area. The 14 main food allergens listed by the EU in the new regulations are not listed on this menu therefore the customer should ask staff and management for further information on this menu's dish allergen information. (V) Vegetarian (GF) Gluten Free