



CHRISTMAS DAY MENU

To Start

Festive spiced parsnip and squash soup, home baked mini loaf
(vegan, gluten free bread available on request)

Chicken liver parfait, melba toast, onion marmalade
(gluten free bread available on request)

Smoked ham hock rilette, smooth piccalilli, crostini
(gluten free bread available on request)

Classic Coquilles St Jacques, mini French loaf (gluten free bread available on request)

Main Courses

Maple glazed turkey crown, duck fat roast potatoes, sausage meat and chestnut stuffing, classic seasonal trimmings

Salmon, fondant potatoes, shellfish bisque (gluten free)

Braised lamb shoulder, rosti potato, cranberry and port reduction (gluten free)

Winter vegetable tian, panéed with concasse of tomato and red pepper (vegan)

Main courses served with seasonal vegetables

Desserts

Traditional Christmas pudding, brandy sauce

White chocolate berry roulade, baked white chocolate, cherry coulis (gluten free)

Dark chocolate bavaois, hazelnut praline (gluten free)

Spiced carrot, coconut and date pudding with a dark rum reduction (vegan)

Adults £85 per person
Under13s £43 per person

TABLE RESERVATIONS: 01983 882823

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