



The Round Bush Christmas Menu



Appetisers

SMOKED SALMON TERRINE £8

Mousse terrine, cream cheese, creme fraiche, honey roasted and smoked salmon

SCOTCH WHISKY LIVER PATE £7.50

Chicken liver pate with Whisky and fresh cream served with toast

CROXTON CHEDDAR SOUFFLÉ (V) £8

Rich creamy cheese souffle made with sharp Croxton Manor Cheddar

GOAT'S CHEESE FLOWERS LOG (V) £8

Fresh goat cheese from the Loire Valley coated in dried flowers, cornflowers and marigolds

Side Dishes £4

PORK, SAGE & ONION STUFFING

SAGE & ONION STUFFING (V)

PIGS IN BLANKETS

CAULIFLOWER CHEESE (V)

Desserts

SALTED PISTACHIO SEMIFREDDO £8

Pistachio semifreddo cream, salted pistachio hearts, laid on pistachio biscuit crumb & white chocolate curls

FESTIVE STICKY TOFFEE PUDDING £6

Moist sticky toffee pudding sponge with candied peel raisins and spices, topped with rich toffee sauce

Main Courses

BEEF SHIN BOURGIGNON PIE £18

A rich filling of diced shin of beef with roasted mushrooms, red wine sauce served with creamy mash, honey roasted parsnips, brussels and shredded red cabbage

ROAST TURKEY £20

Succulent roast turkey, roast potatoes, Yorkshire Pudding, honey roasted parsnips, brussels and shredded red cabbage

UNSMOKED HORSESHOE GAMMON £20

Succulent gammon, roast potatoes, Yorkshire Pudding, honey roasted parsnips, brussels and shredded red cabbage

SALMON EN CROUTE £19

Salmon with a creamy Barbers Cheddar cheese sauce covered in a butter blend puff pastry, served with creamy mash and sauteed greens

MEDITERRANEAN VERDURE TART (V) £17

Crisp basil & maize pastry case filled with a base of slow roasted tomato sauce topped with grilled courgettes, red & yellow peppers, red onions, cherry tomatoes, finished with a basil & pumpkin seed crumb

CHRISTMAS PUDDING £5

served with a sweet Brandy sauce

TARTELETTE AU CITRON £8

All butter shortcrust pastry base filled with lemon curd and served with champagne sorbet

MINCE PIES & CREAM £5

Two deep filled mince pies served with cream