



# The Strode Christmas Menu

## Starters

Celeriac, Bramley Apple and Cider Soup with Parmesan Croutons

Home cured Beetroot Gravlax on a Bed of Rocket with Whiskey cream drop

Tricolore Goats Cheese with Garlic and Olive Oil dressing

Ginger, Honey and Lime dressing Salad complimented with Griddled Halloumi chunks

## Mains

Traditional Christmas Turkey, Homemade Stuffing, Pigs in Blankets, Sautéed Sprouts and bacon, Goose fat potatoes and Seasonal Vegetables.

Bradenham Pork Loin with Crackling, Homemade Stuffing, Armagnac and prune gravy

Braised Lamb in a light Keralan coconut sauce, coconut rice, poppadums and homemade chutney

Citrus Baked Cod with Asian Style Noodles and Chilli Jam Salad

Chick pea and Feta, Moroccan Filo parcel with Saffron and a light harissa yoghurt

## Puddings

Traditional Christmas Pudding with Drambuie and Muscavado Sugar cream sauce

Baked Caramel and vanilla cheesecake topped with pecan crunch

Toasted giant Marshmallows with Chocolate and dark/spiced rum fondue

Mulled wine trifle with double cream and crushed Amaretti biscuits

**2 Courses £27, 3 Courses £30**