

BUSH HALL

DINING ROOMS

CHRISTMAS MENU 2014

2 courses £24 + vat

3 courses £28 + vat

Served with a glass of Prosecco on arrival

STARTERS

Wild mushroom & basil soup

Pork pistachio terrine with rhubarb chutney

Gin and juniper-cured gravadlax with toast and pickles

Goat's cheese, poached pear, dandelion & walnut salad

Prawn cocktail, avocado & Jack Daniels Marie Rose

MAINS

Ballotine of turkey with spinach, potato fondant, chargrilled little gem & thyme jus

Whisky & orange salmon with dauphinoise & grilled asparagus

Roasted squash & mushroom Wellington with buttered new potatoes, kale & chestnuts

Guinea fowl with bacon, bubble & squeak and roast onion jam

Venison casserole with braised red cabbage and mash

PUDDINGS

Christmas pudding, ice cream & fudge brownie sundae

Apple & blackberry crumble with Earl Grey custard

Dark chocolate & orange cheesecake

Poached pear and gingerbread with warm caramel sauce

Cheeseboard – Quickest Mature Cheddar, Farleigh Wallop & Goddess with bath olivers & quince jelly