

THE HEATHCOTE

pub & restaurant

Christmas Day Menu

Available for parties of up to 8 people

Adults £65 Under 14s £32

A separate menu is available for Under 8s

Deposit: £20pp (non-refundable) when booking. Balance and Pre-order by Sunday 1st December

Starters

Cream of white onion soup with truffle crème fraiche and rustic bread rolls V
Chicken, duck and marmalade terrine with sticky plum chutney and toasted sourdough
Vegetable terrine finished with pickled vegetables & sourdough croutons V
Smoked salmon and crab tian with crème fraiche, lemon and dill and tomato and herb salsa

Mains

All meats served with Herb roasted potatoes, Orange & thyme glazed carrots, Brussel sprouts with parsley & black pepper butter, Honey & mustard roasted parsnips and Rioja & thyme gravy

Roast Norfolk turkey with a sage, onion and cranberry croquette and pigs in blankets

Duo of Beef – medium rare sirloin of beef served with a stout-braised brisket and horseradish Cottage pie

Line-caught Hake Fillet on a pea and pancetta ragout served with crushed lemon & spring onion new potatoes and sauce vierge

Roasted Cauliflower Steaks with wild woodland mushroom stuffing, butternut squash and sweet potato mash and sesame roasted crispy kale finished with a rosemary and thyme gravy V

Desserts

White Chocolate & Raspberry Brûlée Tart served with pouring cream

Luxury Christmas Pudding with brandy cream, & orange zest

Chocolate & Praline Brownie with caramelised banana, berry compote and vanilla ice-cream

Baileys Cream Profiteroles covered with salted caramel sauce

Separate menus are available with Gluten Free and Vegan dishes.

If anyone in your party has any other dietary requirements, please let us know and we will try to accommodate with a bespoke menu.