



THE HEATHCOTE

pub & restaurant

Christmas Day Menu

Starters

Chicken, Duck and Red Onion Marmalade Terrine with spiced plum chutney and toasted sourdough bread
Sweet Potato & Pumpkin Soup (V) with lemon and garlic toast
Duck Bonbons with a sticky honey and chilli sauce
Rosemary Baked Camembert (V) with pig-in-blanket dippers, baked ciabatta and red onion chutney
Lobster, Crab & King Prawn Cocktail with Bloody Mary dressing

Mains

*All served with roasted black pepper brussel sprouts, orange & thyme glazed carrots
and honey roasted parsnips at your table*

Roast Norfolk Turkey stuffed with Blackgate sausage meat, sage & chestnut stuffing, served with roast potatoes, pigs in blankets, cranberry stuffing croquette and white wine and thyme gravy
Roast Sirloin of Beef served pink with a slow braised beef brisket stuffed Yorkshire and real ale & roasted onion gravy
Pan Roasted Lamb Rump with winter root vegetable dauphinoise, roasted garlic puree and a red wine and port reduction, finished with vegetable crisps
Pan-fried Hake with crab & chive mash, samphire and bisque sauce
Mushroom, chestnut and tarrogan pie (V) with roasted vine tomatoes

Desserts

Traditional Christmas Pudding served with brandy cream
Baileys Crème Brûlée with handmade truffles
Baked Gingerbread Cheesecake served with pouring cream
Indulgent Chocolate Fondant Brownie with raspberry sorbet
A selection of Artisan Cheeses with savoury biscuits and chutney

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