



CELEBRATE WITH US ON
CHRISTMAS DAY

4 COURSE MENU

ADULTS - £115
CHILDREN - £50

EMAIL CHRISTMAS@ASHSUTTON.CO.UK FOR DETAILS

CHRISTMAS DAY

£115 PP

PRE

CARAMELISED WHITE ONION VELOUTE / candied chestnut crumb, truffled butter focaccia (v, vgo, gfo)

STARTERS

PIRA SMOKED DUCK BREAST / celeriac puree, beetroot textures, pickled cherry, hazelnut (gfo)

MUSHROOM PARFAIT / crispy enoki mushrooms, plum ketchup, winter black truffle, focaccia crisps (vg, gfo)

WOOD FIRED SCALLOPS / cauliflower puree, apple, bacon lardons, curry oil (gf)

TORCHED BARON BIGOT BRIE / candied blood orange, chicory, honey & pistachio dressing (v, gf)

MAINS All served with traditional seasonal vegetables

ROASTED WARWICKSHIRE TURKEY / duck fat roast potatoes, pigs in blankets, red wine jus (gf)

WOOD FIRED HALIBUT / wild mushroom & champagne cream, prosciutto, crushed new potato (gf)

WOOD FIRED FILLET OF BEEF ROSSINI / chicken parfait, creamed truffle potato, red wine jus (gfo)

BUTTERNUT SQUASH, LEEK & SMOKED CHEDDAR PITHIVIER / roast potatoes, cranberry gravy (v, vgo)

DESSERTS

CHRISTMAS PUDDING / blood orange marmalade, brandy cream (gf)

EGGNOG PANNA COTTA / mulled wine cherry compote, shortcake (vgo, gfo)

CHOCOLATE ORANGE TIRAMISU /

CHEESE PLATE / selection of british cheeses, mulled wine compote, whipped butter, crackers (gfo)

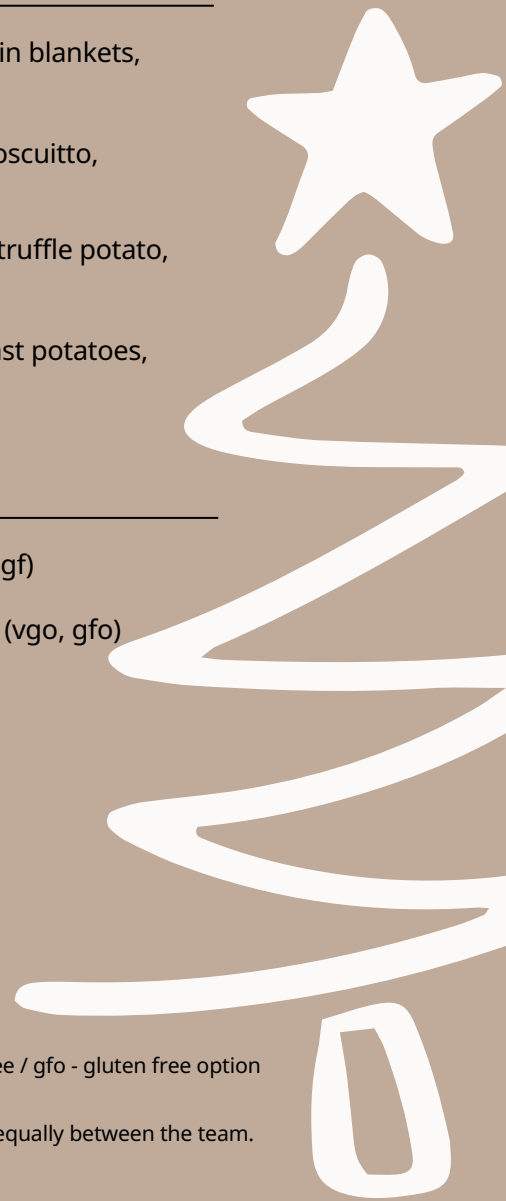
TEA OR COFFEE / mince pie

DISHES MAY CHANGE DUE TO PRODUCT AVAILABILITY

v- vegetarian / vo - vegetarian option / vg - vegan / vgo - vegan option / gf - gluten free / gfo - gluten free option

PLEASE ASK THE TEAM FOR FURTHER ALLERGEN INFORMATION

A discretionary 10% service charge will be added to all tables, every penny is shared equally between the team.



CHILDRENS CHRISTMAS DAY

£50 PP

STARTERS

TOMATO SOUP / basil, focaccia soldiers (gfo)**CHICKEN PARFAIT** / plum ketchup, focaccia crisps (gfo)**SMOKED SALMON** / marie rose sauce, cucumber sticks, gem lettuce (gf)**BREADED CAMEMBERT** / cherry compote, honey (v)**MAINS** All served with traditional seasonal vegetables**ROASTED WARWICKSHIRE TURKEY** / duck fat roast potatoes, pigs in blankets, red wine jus (gf)**SLOWCOOKED BLADE OF BEEF** / mash potato, gravy (gf)**PAN FRIED SEABASS FILLET** / crushed potato, tomato & parsley butter (gfo)**BUTTERNUT SQUASH, LEEK & CHEDDAR PARCEL** / roast potatoes, gravy (vgo)

DESSERTS

CHOCOLATE BROWNIE / vanilla ice cream, toffee sauce (gf)**STRAWBERRY SUNDAE** / biscuit crumb, choice of flavours, wafers**CHEESECAKE** / berry compote

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