

## Christmas Menu 2017

Spiced Parsnip & Apple Soup with oregano croutons

Seasonal Game Terrine served with fig crisps, apple chutney & melba toast

Beetroot Cured Salmon Gravlax with dressed rocket, cucumber mayonnaise & homemade blinis

Deep-Fried Breaded French Brie with a rich port & cranberry compote

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Traditional Roast Turkey with chestnut stuffing, pigs in blankets, cranberry compote & a rich gravy served with honey roasted parsnip, sprouts & crispy bacon, lemon & parsley carrots, red cabbage, broccoli florets & duck fat roast potatoes

Selmeston Venison & Guinness Individual Pie with creamy horseradish mash potatoes & buttered seasonal vegetables

Pan-Seared Salmon Fillet with crushed new potatoes, purple sprouting broccoli served with a dill & white wine veloute

Selmeston Pheasant Breast with dauphinoise potatoes, fine green beans & a rich red wine Jus

Root Vegetable, Cranberry & Pistachio Nut Roast with roast potatoes, honey roasted parsnips, lemon & parsley carrots, red cabbage, broccoli florets served with a wild mushroom & Madeira wine voluté

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Classic Christmas Pudding with brandy sauce & rum butter

Chocolate Brownie with luxurious chocolate sauce served with Madagascan vanilla bean ice cream

Spiced Pear Crumble with cinnamon ice cream

Baileys Crème Bruleé with homemade shortbread

A Trio of Great British Cheeses, quince jelly, spiced apple chutney & an assortment of biscuits

Available from the 1<sup>st</sup> December - 24<sup>th</sup> December

Book Early

Two Courses £22.95

Three Courses £26.95

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