# CHRISTMAS DAY MENU <br> THE CRAZY BEAR STADHAMPTON 

FIVE COURSES
£9.O.O PER PERSON I £49.OO UNDERIO S INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL
$\because$ WITH LIVEMUSICIN OUR GLASSHOUSE.

AMUSE BOUCHE<br>SPICED PARSNIP SOUP<br>puffed rice, chive oil (VG)

## STARTERS

VENISON BRESAOLA
roasted black fig, pomegranate molasses sourdough, shaved chocolate

> SMOKED CHICKEN AND DUCK TERRINE confit yolk, pine vinaigrette cashew satay sauce (GF)
> BLOOD ORANGE CURED SALMON
> pickled cucumber
> SCALLOP CEVICHE
> pickled beets, candied red currants (GF)

## CEP MOUSSE

mulled wine confit onions, toasted brioche, pickled walnuts frosted pecans (V)
SALT BAKED CELERIAC
balsamic caviar lemon and thyme hollandaise onion salsa (VG) (GF)

## MAINS

## ROAST COTSWOLD TURKEY

 cranberry stuffing. duck fat roast potatoes, bacon wrapped chipolata, maple coated carrot and parsnip, sauteed sprouts.
## GRAS FED BLACK ANGUS CONTRA FILLET

beef fat potato rosti, champagne shallots, madeira jus, horseradish cream broccoli. ruby port jus (GF)

## WELSH BADGER FACED LAMB WELLINGTON

confit lamb fat potato, broccoli puree, seared shallots, mint oil nero, wild mushrooms

## CURED HALIBUT

pickled red endive, caviar, smoked celeriac foam, candied chestnuts, mandarin reduction (GF)

> JERUSALEM ARTICHOKE AND WILD MUSHROOM ARANCINI seared baby leeks, butternut squash fondant (V)
> GRAIN CRUSTED MAPLE BAKED KOHLRABI braised cabbage, pickled wild mushrooms (VG) (GF)

## SORBET

MULLED WINE GRANITA (VG)
DESSERTS
TRADITIONAL CHRISTMAS PUDDING brandy butter

PEAR AND AMARETTO FRANGIPANE TART black fig ice cream

BLACKBERRY CHEESECAKE pickled blackberries, lemon verbena custard

SALTED CARAMEL CUSTARD TART
milk sorbet caramel sauce ( V )
PINEAPPLE AND MANGO CARPACCIO coconut foam and mint pesto (VG) (GF)

## SELECTION OF BRTISH CHEESES

quince jelly. celery. grapes, oatmeal biscuits (V) (GF)

This is a sample menu - dishes and prices may vary.
(V) vegetarian I (VG) vegan I (GF) adaptable for gluten-free

