# CHRISTMAS DAY MENU THE CRAZY BEAR STADHAMPTON

FIVE COURSES £99.00 PER PERSON I £49.00 UNDER 10'S INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

WITH LIVE MUSIC IN OUR GLASSHOUSE

# AMUSE BOUCHE

SPICED PARSNIP SOUP 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 BRITISH CHEESES quince jelly, celery, grapes, oatmeal biscuits (V) (GF)

This is a sample menu - dishes and prices may vary.

(V) vegetarian | (VG) vegan | (GF) adaptable for gluten-free

Some dishes contain ingredients that are no specified in the description, guests with allergies should be aware of this risk. Please speak to your server if you wish to know more about our ingredients or if you wish to discuss allergens. Unfortunately, we are unable to guarantee the absence of nuts in any of our dishes. Please note that although thorough precautions have been made, game birds may still contain lead shot, and fish may contain bones. Prices include VAT. A discretionary 13.5% service charge will be added to your bill.