

MENU SUBJECT TO CHANGE



**A MAGICAL
CHRISTMAS**
AT OUR EPICURE PUB

WWW.EPICUREPUBS.COM

CHRISTMAS FEAST

£105 PER PERSON

FOR THE TABLE

Selection of Christmas nibbles

TO START

Twice-baked cave-aged Wookey Hole cheddar soufflé (V)

Cider cream, pear & watercress salad, pickled walnuts

Scottish smoked salmon

Chive crème fraîche, pickled cucumber, croûtes

Free-range chicken liver parfait

Red onion marmalade, truffle butter, toasted brioche

Wild mushroom vol-au-vent (V/VG)

Whipped goats' cheese, toasted hazelnuts, lamb's lettuce

MAINS

Roast crown + slow-cooked leg of free-range turkey

Goose fat roast potatoes, pigs in blankets, pork & chestnut stuffing, bread sauce, turkey gravy

Roast sirloin of beef

Goose fat roast potatoes, slow-cooked beef shin croquette, Yorkshire pudding, red wine jus

Pan fried fillets of sea bream

Saffron potatoes, samphire, crab & crayfish bisque

Nut roast (VG)

Roast potatoes, glazed carrot, wild mushroom stuffed onion farcie, vegan gravy

All served with a table board of cauliflower, broccoli & leek Mornay, braised red cabbage, seasonal vegetables, extra goose fat roast potatoes, pigs in blankets

DESSERTS

Traditional Christmas pudding

Brandy crème Anglaise

Warm plum & almond tart (V)

Clotted cream

Bailey's cheesecake

Honeycomb, Black Forest coulis

Dark chocolate marquise (V)

Home-churned salted caramel ice cream, chocolate soil, cocoa nib tuile

Cheeseboard

3 cheeses, selection of biscuits, quince jelly, red onion jam, celery, grapes

TO FINISH

Union Hand-Roasted coffee or Twinings tea, served with Christmas chocolates

(V) - SUITABLE FOR VEGETARIANS | (VG) - VEGAN ALTERNATIVE AVAILABLE UPON REQUEST

Please let us know if you suffer from any food allergies or dietary restrictions.

Our kitchen team prepares your food carefully, but we cannot guarantee allergen-free meals.

