

RUNNING • HORSES •

Festive Menu

£35 three courses



Starters

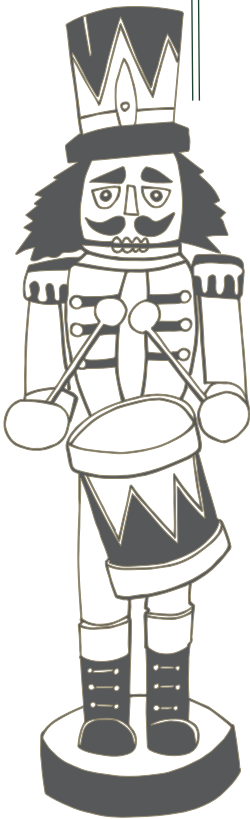
Celeriac Velouté, Chive Cream
Roasted Chestnuts and Celeriac Crisps **V, VGA, GF**

Cured and Flamed Mackerel, Pickled Baby Turnip,
Caramelised Apple, Smoked Dashi Broth **GF**

Beetroot Cured Salmon, Cucumber,
Orange and Walnut Salad, Salmon Caviar **VG, V, GF**

Chicken Liver Parfait, Winter Pear Homemade Chutney,
Toasted Brioche, Pickled Mustard Seeds **GFA**

Salad of Goats Cheese Mousse, Caramelised Pear, Walnut, Endive **GF, V**



Mains

Glazed Slow Cooked Pork Belly, Salsify,
Parsnip Puree, Pig Trotter Jus **GF**

Salt Baked Celeriac and Wild Mushroom, Pearl Barley,
Celeriac Crisp, Truffle Oil, Toasted Pine Nuts **V, VGA**

Ballotine of Turkey Wrapped in Parma Ham, Turkey Leg Fritter,
Goose Fat Potatoes, Creamed Leeks, Honey Glazed Carrots, Gravy **GF**

Poached Halibut, Jerusalem Artichoke,
White Coco Beans, Red Wine Jus, Nasturtium **GF**

250g Black Angus Ribeye, Tomato, Mushroom and Chips
Choice of Bearnaise, Peppercorn or Garlic & Parsley Butter + £8

Desserts

Christmas Pudding with Brandy Custard and Clementine

Pavlova, Filled With Pastry Cream & Chantilly, Winter Berrie Compote **GF**

Chocolate Ganache, Rum and Rasin, Burnt White Chocolate Soil **GF**

Sticky Toffee, Sea Salt Caramel Ice Cream

Cheese Board + £5



EST. ——— *The* ——— XVI

RUNNING HORSES



Christmas Day

£85 per person

Amuse Bouche

Wild Mushroom, Gruyere and Roasted Garlic
Tumble Weed, Truffle Pesto **GF, V**
or Pulled Pig Cheek Bon Bon, Saffron Aioli

Starters

Celeriac & Truffle Velouté,
Slow Cooked Leghorn Egg,
Crispy Hens Nest, Egg Bottarga **GF, V, VGA**

Venison Tartare, Smoked Egg Yolk, Puffed
Charcoal Tapioca Cracker, Hazelnut Oil **GF**

Smoked Salmon Mousse, Salmon Roe,
Cucumber, Dill Yoghurt, Crispy Capers **GF**

Chicken Liver & Duck Parfait with
Fig Chutney & Toasted Brioche **GFA**

Palette Cleanser

Cucumber & Yuzu Sorbet **VG, GF**



Mains

Turkey Breast, Pork and Turkey Leg Wellington,
Homemade Cranberry Sauce
and Chestnut Puree, Pigs in Blankets

Wild Mushroom, Celeriac, Kale & Walnut
Pithivier with Pomme Puree, Winter Cabbage **V**

Pan Fried Turbot, Cornish Crab Bon Bon,
Champagne and Caviar Sabayon,
Wilted Buttered Spinach **GF**

Roasted Fillet of Angus Beef,
Ox Cheek Dauphinoise, Port Shallots,
Celeriac Cream, Red Wine Jus **GF**

Sides & Accompaniments ALL GF

*Roast Rosemary and Garlic Potatoes,
Glazed Sprouts & Chestnuts, Honey-Roasted Root
Vegetables, Bread Sauce, Cranberry Sauce*

Dessert

Porcelain Chocolate Ganache, Burnt White
Chocolate Crumb, Rum & Raisin, Hazelnut **GF, V**

Braddock White Duck Egg
Custard Tart, Caramelised Bananas,
Your Choice of Ice Cream **V**

Flamed Pavlova, Filled with Pastry Cream
and Winter Fruits, Champagne Sorbet **GF, V**

Traditional Christmas Pudding
with Brandy Butter Sauce

Cheese Course

Black Truffled Warm Baron Bigod, Winter
Chutney, Homemade Guinness Treacle Bread **GFA**

Final

Homemade Mince Pie, Clotted Cream **V**