



THE
SMOKEHOUSE

Festive Feasting Menu 2023

£55 per person

Our feasting menu explained

Choose either one or two dishes from the mains and puddings choices below for the whole party to share family style at your table. If two dishes are chosen the split will be made 50:50 or in the event of an unequal split, in favour of your preferred option.

Snacks for the table

Festive sausage roll, apple sauce & pear chutney
Wild mushroom croquettes, winter truffle aioli

Starters – The Board to share

Smoked black pudding Scotch egg, butchers' sauce
Devon game terrine, house pickles & crispbread
Candied beetroot salad, pear, goat curd, herbs
Tempura cauliflower, black garlic dried olives

Main Course

50-day dry aged Shorthorn featherblade, parsnip puree, braised red cabbage, bone marrow gravy
Free range Suffolk Bronze turkey breast with sage, onion, cranberry stuffing, wood roasted chestnuts
Winter vegetable Wellington, chargrilled Brussel tops
South Coast pollock, smoked crab bisque, glazed carrots, citrus
Chestnut & balsamic risotto (*Wiltshire truffle £6 supplement*)

All served with gravy, roast potatoes, honey glazed parsnips, heritage carrots, roasted Brussel sprouts & pigs in blankets

Dessert

Steamed Christmas pudding, vanilla custard, brandy butter
Dark chocolate cremeux, Irish cream
Clementine & gingerbread cheesecake, stem ginger ice cream
Mulled berry fool, praline, cassis
Stichelton, quince jam, house made crackers (*£5 supplement*)