



Starters

Honey Roasted Parsnip soup
Served with parsnip crisps (V) (Ve)

Chicken Liver Pate
Served with Pickled plums, rocket salad & onion chutney

Salmon Gravlax
Cured salmon with dill, wholegrain mustard & horseradish Crème Fraiche

Portobello mushrooms
Served with fresh basil, Ratatouille & chili breadcrumbs (V) (Ve)

Ruby Grapefruit Sorbet

Mains

Roast Turkey
Served with sausage & chestnut stuffing, chipolatas wrapped in bacon, with roast potatoes and seasonal vegetables

Seared sea bass fillet
Served with dill crushed new potatoes, prawn and caper sauce

Roast Sirloin Beef
Served with horseradish Yorkshire pudding, roast potatoes & seasonal vegetables

Vegetable Roast topped with goats' cheese
Served with horseradish Yorkshire pudding, roast potatoes and seasonal vegetables (V)

Desserts

Traditional Christmas Pudding served with spiced rum butter

Chocolate truffle torte served with winter berry coulis

Brandy basket filled with strawberries topped with chantilly cream

Lemon and lime cheesecake served with crème fraiche

Followed by

Mince pies, coffee and Christmas Fudge

(V) Vegetarian (Ve) Vegan (Gf) Gluten free option

Our food and drink is prepared in areas that cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. Substitution may be available. If you have any dietary requirements or allergens, please let us know.

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