



FESTIVE MENU

STARTERS

Roast celeriac soup, woodland mushroom toastie (v)
Heritage beetroots, pickled pear, horseradish curds, hazelnuts (pb)
Smoked mackerel rilette, fennel, radish, rye
Pork, pistachio and cranberry terrine, Waldorf slaw

MAINS

Free range Wiltshire turkey, sage stuffing, bread sauce, pigs in blankets, roast potatoes, honey roast parsnips, sprouts and chestnuts, roasting juices
Slow cooked beef short rib, parsnips, kalettes, braising juices
Pan fried fillet of Scottish sea trout, mussels, fennel, sea vegetables, salsa verde
Caramelised cauliflower risotto, smoked almonds, 'feta' (pb)
Chestnut and leek homity pie, greens, smoked cheddar sauce (v)

PUDDINGS

Georgie Porgie's Devonshire Christmas pudding, custard
Sticky toffee pudding, clotted cream, butterscotch
Clementine and ginger cheesecake (pb)
Dark chocolate mousse, salted caramel, honeycomb

SIDES

£4.75

Sprout tops, bacon and chestnuts
Honey roast parsnips
Garlic and parmesan mash
Triple cooked chips / French fries
Butterhead lettuce, shallots, lemon

BRITISH CHEESEBOARD

£9.50

Served with sourdough crackers, real ale and onion chutney
Spennymoor, Yorkshire
Ewe's milk, soft, unpasteurised
Kidderton Ash, Cheshire
Goat's milk, semi soft, pasteurised
Cashel Blue, Tipperary
Cow's milk, soft, pasteurised
Black Bomber Cheddar, Snowdonia
Cow's milk, hard, pasteurised

**The festive menu is priced at
£36 per person for 3 courses**

Sides and cheese will be charged as an additional course

£15 per person deposit required for all festive menu bookings

Pre-order required for tables of 9 or more



Scan to book or speak to a team member
thedrummingsnipe.co.uk/christmas

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves. All prices are inclusive of VAT. Game dishes may contain shot. Please inform us of any allergens and ask to speak to a manager for allergen advice.