

The Seven Tuns Inn

Christmas Day Lunch

£95 per head (under 10years £55 10-16 years £75)

Canapes

Confit pork belly with coriander jam (Sd, Mu),

Mini taco with cod ceviche, tomato salsa and sour cream (F, Gl))

Butternut squash, rosemary and mozzarella arancini with herb dressing (Gl, La, E, Sd)

Starter

Selection of home cured meats and smoked fish

Home smoked maple glazed chicken, duck rillettes, crispy slow cooked local fallow deer (Sd, Gl).

Chalk Stream trout gravadlax (F, Mu), Smoked mackerel pate (F, La, Sd), cold water prawns (C)

Pickled red onion (Sd), carrot and cornichons (Sd), quince chutney (Sd)

Crème fraiche (La), lemon mayonnaise (E, Mu, Sd), bread (Gl), mixed salad (So)

Main

Traditional roast turkey with all the trimmings (Gl, La, Sd, N, Ce)

Nut roast, vegan gravy, olive oil roast potatoes (Gl, La, Sd, N, Ce, So)

Dessert

Sharing platter of

flamed Christmas pudding with brandy sauce (Gl, N, E, La, Sd)

Chocolate tart (E, Gl, La), Winter berry Pavlova (E, La), Mince pies (Gl, N)

A discretionary 12.5% service charge will be added to the final bill

Allergen code: Gl- Gluten, C- Crustaceans, E- Egg, N- Nuts, Pe, Peanuts, La- Lactose, Ce- Celery,

Mu- Mustard, S- Sesame, Sd- Sulphur Dioxide, Lu- Lupin, Mo- Molluscs, F- Fish, So- Soya