

Christmas Feast

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Sweet potato & squash hash, fried duck egg,
parsley & cucumber dressing (v)

Turkey, apricot & pistachio Scotch egg, dandelion salad

Severn & Wye smoked salmon, lemon mascarpone
& pickled fennel

Mains

Crown of English turkey, pigs in blankets, bread sauce,
creamed Brussel sprouts, crushed roots, goose fat roast potatoes,
Savoy cabbage, honey roasted parsnips, gravy

Roast sirloin of beef, horseradish cream,
creamed Brussel sprouts, goose fat roast potatoes, crushed roots,
Savoy cabbage, honey roasted parsnips, gravy

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce,
sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Fan-roasted sea bass, crushed potatoes & bacon,
samphire & leeks, butter sauce

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Shepherds Purse Northern Blue, Pitchfork Mature Cheddar, Cenarth Brie,
quince jelly, celery, seeded crackers (Supplement £2.50)

3 Courses / £37.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge

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