

# Christmas Day

A glass of Tempio Prosecco DOC on arrival

## Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

Severn & Wye smoked salmon, lemon mascarpone & pickled fennel

Chicken liver parfait, caramelised onion & thyme chutney,  
watercress, sourdough toast

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Judes lemon sorbet

## Mains

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English turkey, honey glazed gammon, roast duck breast,  
pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

Slow-cooked beef, ale & parsnip suet pie, crushed carrots,  
swede & lovage, Savoy cabbage & gravy

Wild mushroom, butternut squash & pearl barley risotto,  
cavolo nero & chestnuts (v)

## Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Salted chocolate, cranberry & pistachio tart, salted caramel ice cream

Shepherds Furse Northern Blue, Pitchfork mature Cheddar,  
Cenarth Brie, quince jelly, celery, seeded crackers

Coffee & Mince pie

**Adult / 50 Child / 30**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

**nineelmstavern.co.uk**