



potager
restaurant

Christmas Day Menu

Glass of fizz on arrival

Bread and Canapes

Duck rillettes tartlet, sour cherry, orange and hazelnut *GF**

Wild mushroom and chestnut arancini, sage and cranberry *GF*, V*

Crab and prawn choux bun, lemon, chives and Marie Rose *GF**

Rosemary, garlic and sea salt focaccia, soft pretzel bun, whipped sage butter and orange zest salt *GF**

To Start

Roasted pheasant breast, parsnip puree, chestnut crumb, caramelised grapes and game jus *GF, DF**

Seared scallops, sweetcorn veloute, crispy chicken skin, apple and chive oil *GF, DF**

Caramelised onion parfait, pear and port chutney, toasted walnuts and sourdough *VE, GF, V*

To Follow

Roast halibut, champagne beurre blanc, buttered leeks, potato pave and trout roe *GF*

Pan seared cod loin, lobster bisque, saffron pearl barley confit fennel and watercress *GF**

Roasted jerusalem artichoke, veloute, pickled apple and crisp sage leaves *VE, V, GF*

Main Course

Roast turkey breast, confit leg, chestnut and sage stuffing, pigs in blankets, goose fat roasted potatoes, carrots, brussel sprouts and a rich gravy *GF*, DF**

Beef fillet, horseradish pomme puree, glazed shallots, winter greens, Yorkshire pudding and a red wine and thyme jus *GF*, DF**

Celeriac, cheddar and leek gratin, braised leeks, cranberry chutney, onion petals and Madeira jus *V, GF, VE**

To Finish

Steamed Christmas pudding, brandy anglaise, vanilla ice cream and spiced pecans

Dark chocolate delice, spiced orange gel, blood orange sorbet and candied orange *VE, V, DF*

Vanilla and ginger panna cotta, mulled wine puree, poached pear and a gingerbread crumb *GF**

Coffee or tea with a mince pie



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Children's Menu

To Start

Fresh vegetable crudités, hummus dip
Warm garlic bread

Mains

Roast turkey breast & leg, chestnut stuffing, pigs in blankets, roast
potatoes, root vegetables
Crispy chicken goujons, chips, beans or peas
Lightly battered fish goujons, chips, beans or peas
Pork sausages, chips, beans or peas

Dessert

Hot traditional Christmas pudding, Crème Anglaise
Chocolate brownie, homemade vanilla ice cream
Selection of ice cream

Adults | 175.00
Children under 10 | 80

**Upon request , VE - vegan, V - vegetarian, DF - dairy free, GF - gluten free*



Christmas day Booking Policy

A non-refundable deposit of 50% is required at the time of booking to secure your reservation. The remaining balance will be due on the 9th of November and each guests pre-orders for each course will be due no later then the 11th of December.

Choose one option per course.

Any cancellations or reduction in the number of guests within a month of Christmas day will not be entitled to any refunds or credit.

Please notify our Events Manager of all allergies and special dietary requirements at least one month before Christmas Day.

For any questions relating to your booking, please don't hesitate to contact us on 01243 784 995 or email events@crouchersorchards.co.uk