

THE IRON DUKE

Stratfield Sage

Christmas Day

Starters

Homemade chicken liver pâté with thyme & brandy, salad leaves, toast, plum and port chutney

Dressed brown & white crab, served with salad & toast

Homemade celeriac, hazelnut & truffle oil soup with local bread & butter

Local Pigeon Breast served with chocolate oil, pickled red cabbage & toasted pistachios

Fish Course

Scallops with a cauliflower purée & crispy chorizo

Sorbet

Champagne sorbet

Main Course

Local free-range Hampshire turkey served with goose fat roast potatoes and all the trimmings

9oz Beef Tornado, Chantenay carrots, spinach, dauphinoise potato, beetroot puree & red wine jus

Sweet potato, red onion marmalade seeded tart with all the traditional vegetarian trimmings

*Goose Breast, sautéed new potatoes served with braised red cabbage,
honey glazed figs, crispy sage and Port jus*

Desserts

Poached pear in red wine & port with clotted cream

Christmas pudding with homemade Courvoisier Sauce

Dark chocolate mousse layered with Baileys panna cotta

The Iron Duke's Cheeseboard

*A selection of cheeses from The Wellington Farm Shop together with Celery, Crackers,
Apple & Homemade Plum & Red Onion Chutney*

Coffee & Homemade Mince Pie

£115