



THE THREE  
BLACKBIRDS

## CHRISTMAS DAY MENU

### SNACKS

Cod, saffron & parsley fishcakes, lemon aioli **GF**

Chicken liver parfait, brioche croute, cranberry chutney

Wild mushroom & tarragon vol au vent **VG**

### START

Beetroot & Apple cured Chalk Stream Trout, Champagne pickled Cabbage, Linseed Cracker **GF DF**  
Roscoff Onion soup, Parmesan scone **VG GFA**

Thetford Black Pork & Pistachio Terrine, Date & prosciutto **GFA**

### MAIN

Roast Shalford Turkey, Pigs in blankets, Apricot & Chestnut Stuffing, Cranberry Sauce, Gravy **GFA**  
*Brussel Sprouts & Pancetta, Roast Potatoes, Honey Glazed Seasonal Roots*

Miso Marinated Monkfish, Sea vegetable & Mussel Broth, Crispy Cavolo Nero **GF**  
Butternut Squash & Mushroom Pithivier, Tempura Enoki, Parsley & Celeriac Cream **VG**

Barsham Beer Braised Ox Cheek, Rosti Chip, Fennel & Sprout top Remoulade, Shallot **GF**

### DESSERT

Lillypud Christmas Pudding, Brandy Custard, poached Clementine **VG**

Black Cherry & Kirsch Trifle

Dark Chocolate Marquise, Orange Crème Fraîche, Tiffin

### AFTERS

Teas & Coffees

Clementine pate de fruit **VG**

Dark chocolate & baileys truffle

White chocolate & pistachio fudge