



THE THREE
BLACKBIRDS

FESTIVE MENU

TWO COURSES £30 | THREE COURSES £36

STARTERS

Beetroot Cured Chalk Stream Trout, pickled beetroot, horseradish creme fraiche, burnt apple **GF**

Curried Cauliflower Soup, roasted florets, toasted sourdough **VG**

Pork & Smoked Chicken Terrine, cranberry chutney, rocket, pickled shallot, focaccia croute **DF**

MAINS

Roast Shalford Turkey, pigs in blankets, roast potatoes, brussels sprouts, pork apricot & sage stuffing, gravy & cranberry sauce **GF**

Braised Feather blade beef, buttered mashed potato, chantenay carrot, savoy cabbage **GF**

Jerusalem Artichoke, wild mushrooms & sprout fricasee, shallot, Jerusalem artichoke puree **VG GF**

Herb Crusted Cod, crushed new potato, sprouts, silverskin onions, pancetta, kale **GF**

DESSERT

Lilly Pud Christmas Pudding, brandy sauce, red currant **VG**

Nutmeg Custard Tart, cinnamon ice cream

Dark Chocolate Delice, caramelised white chocolate, clementine, raspberry sorbet **GF V**

If you have any dietary requirements, please inform a team member

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Contain Nuts **GF*** Gluten free available

A discretionary service of 10% will be added to your table and is split evenly amongst the team