



THE THREE  
BLACKBIRDS

## FESTIVE MENU

TWO COURSES £30 | THREE COURSES £36

### STARTERS

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

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

**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

**Nutmeg Custard Tart**, *cinnamon ice cream*

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

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

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