

CHRISTMAS MENU

2 COURSE £22.50 3 COURSE £27.50

TO START

Ham hock & pea terrine

with piccalilli, pickled shallots, baby capers with sourdough

Smoked salmon

with celeriac, watercress, aioli and croûtons

Pumpkin & ginger soup

with toasted seeds and green pesto (pb) (gif)

TO FOLLOW

Roast turkey

pork & sage stuffing with all the trimmings

Mushroom & cashew Wellington

grilled King oyster mushroom, shallot gravy and all the trimmings (pb)

Braised short rib of beef

with mashed potato, braised red cabbage and a red wine jus (gif)

Pan fried sea bream

roasted squash, sautéed leek, new potatoes, white wine, lemon & chive cream sauce (gif)

TO FINISH

Christmas pudding with brandy sauce (v)

Chocolate & salted caramel tart with caramel sauce (v)

Lemon & blueberry cheesecake with blueberry compote (pb)

Christmas is coming

Whether it is a catch-up with friends or a well-deserved office get-together, let us do the hard work so you can spend your time getting into the Christmas spirit(s)!

We're here to help make your Christmas afternoon special.

You can book your festive afternoon with us
Monday - Thursday 12 - 4 pm

Enquire today and our team will be in touch.
Very limited availability!

To secure your booking we require a £10 per person deposit at the time of the booking. The full balance is due 7 days prior to the event along with your menu pre-orders

BOOK ONLINE TODAY

WWW.TURKSHEADXETER.COM

THE
TURKS HEAD