

The Stables



THE STABLES

Christmas Day Lunch Menu

Starters

Gin, dill and beetroot cured smoked salmon with pickled vegetables, Hertfordshire goats cheese and lemon **(a, d, fi)**

Burrata di buffalo with roasted butternut squash, caramelised red onions and pistachios **(d, nu)**

Pressed confit duck, roasted garlic and foie gras terrine with house-made chutney and toasted sourdough **(g, sd)**

Honey and black pepper roasted parsnip soup with chestnut and sage crème fraîche **(d)**

Mains

Roasted striploin of Donald Russell beef with Yorkshire pudding and horseradish crème fraîche **(d, g)**

Hand-rolled tagliatelle with sautéed wild mushrooms, porcini cream, tarragon and truffle dressed rocket **(d, e, g)**

Seared diver caught scallops with Jerusalem artichoke purée, sautéed cipollini onions and balsamic dressing **(mo, sd)**

Citrus brined and roasted Norfolk turkey with pancetta, savoury herb stuffing and pan juices

Desserts

Traditional figgy pudding with brandy sauce and brandy butter **(a, d, sd)**

Clementine and milk chocolate yule log **(d, e, g)**

Mulled wine poached pear nougat parfait **(a, d, e, nu)**

Dark chocolate tart with Christmas spiced sablé **(d, e, g, so)**

