



THE
PACKHORSE INN

CHRISTMAS DAY MENU

SNACKS

Smoked Salmon & Dill

Beetroot Arancini **VG**

Ham Hock & Apple **GF DF**

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

CHEESE

British Cheese Board To Share **V**

AFTERS

Teas & Coffees

Mini Mince Pie **V**

Chocolate Truffle **V GF**

Pate Fruit **VG GF**

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts

Please let a team member know of any allergies or dietary requirements .We cannot guarantee that dishes do not contain bones/ shot