

THE TEDDINGTON HANDS

Christmas Day

STARTERS

Creamy butternut squash, carrot & sage soup with rustic bread

Breaded baked camembert, hot honey, festive apple, cranberry & cider chutney,
served with dipping bread

Mini smoked haddock, prawn & cod pie, topped with mature cheddar mash,
watercress & pea shoots

Chefs pate with orange & cognac liqueur, spiced Christmas chutney, toasted sourdough

CHRISTMAS CARVERY

SELECTION OF FOUR MEATS CARVED TO ORDER

Garlic & rosemary roasted pork loin

Sea salt & peppercorn crusted topside of beef

Honey, mustard & pineapple glazed gammon

Thyme, lemon & garlic roasted turkey breast

Pigs in blankets, sausage meat stuffing, crispy crackling & giant Yorkshire pudding

Goats cheese, pear & walnut tart [v]

Sweet potato, cream cheese & red pepper roulade [vg]

*Served with rosemary & sea salt roast potatoes, maple glazed carrots & parsnips,
cauliflower cheese, garden peas, braised red cabbage, creamed leeks,
new potatoes, brussels sprouts with panetta, button onions & chestnuts*

DESSERTS

Traditional Christmas pudding with brandy sauce.

Apricot & pistachio frangipane

Belgian chocolate delice, Christmas mulled berry compote

Orange, white chocolate & Cointreau crème brulee, festive shortbread

£95 per adult | £45 per child