



## CHRISTMAS MENU

### STARTERS

Roasted Artichoke and Chestnut Soup served with Fresh Bread and Walnut Butter.

Goats Cheese and Cranberry Tart with Rocket and Lovage Oil.

Smoked Trout Rillette, Dill, Radish, Apple and Toasted Rye Bread.

Game Terrine, Beetroot, Piccalilli and Fennel.

### MAINS

Roast Turkey Escalope served with Yorkshire Pudding, Pig in Blanket, Roast Potatoes, Traditional Vegetables, Chestnut and Orange Stuffing with a Red Wine Jus.

Pressed Lamb Shoulder, Dauphinoise Potatoes, Redcurrant and Watercress.

Pan Fried Salmon, Crushed Potatoes, Glazed Leeks, Pea Puree and Parmesan Foam.

Chestnut and Cranberry Bubble and Squeak, Beetroot, Kale and Artichoke Puree.

### DESSERTS

Orange Pannacotta, Cranberry Compot, Ginger Crumb and Apple.

Christmas Pudding with Brandy Cream, Redcurrant Coulis and Crystallised Mint.

Chocolate Torte, Honeycomb, Blood Orange and Banana Ice Cream.

Hampshire and Berkshire Cheese Board with Traditional Garnish.

(£3 Supplement)

Two Courses – 22.95

Three Course – 25.95

All our food is prepared fresh every day at The Sun Inn  
Some dishes may contain nuts and wheat products, ask staff for details

