



The Baron at Bucknell

Christmas Celebration Menu

Available from 30th November to 24th December

2 Courses £22 3 Courses £27

Starters

Roast parsnip, apple & cider soup, onion crisps, crusty bread (V)

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Chicken liver & brandy parfait, smokey bacon crumb, red onion jam, granary toast

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Smoked salmon, gin pickled cucumber, labneh, granary bread

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Creamy garlic & herb mushroom choux buns, balsamic syrup (V)

### Mains

Roast turkey escalope, prosciutto, sage & onion stuffing, pig in blanket,  
creamed potato, honey roast vegetables , rich roast pan gravy

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Pan fried hake fillet, confit fennel, samphire, sauteed potatoes, sherry cream sauce

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Braised shin of beef, pearl onion, pancetta, mushrooms, buttered savoy,  
horseradish mash, red wine sauce

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Goat's cheese, beetroot, pesto Wellington, creamed sweet potato, crispy kale,
roasted roots, pine nuts (VN)

Desserts

Homemade Christmas pudding, rum sauce, brandy butter

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Double chocolate brownie, vanilla bean ice cream, honeycomb

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Winter fruit figs, pomegranate, orange, pistachio, cardamom cream meringue (N)

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Local cheese board, chutney, grapes & biscuits

*V - Suitable for Vegetarians. N - Contains Nuts. Some dishes can be made gluten free*