



The JOCKEY Inn

CHRISTMAS DAY MENU

£100 Per Person

Glass of Champagne on arrival

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CANAPES

Stilton, Pear Butter & Walnut Blinis

Crispy Turkey Popcorn | Mustard Mayonnaise

Smoked Salmon | Avruga Caviar | Cream Cheese | Granary Croutes

Chicken Liver | Crostini | Beetroot & Horseradish Relish

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STARTERS

Chestnut Soup | Bacon Crumbs | Toasted Sourdough | Truffle & Garlic Butter

Carpaccio of Venison | Romanesque Sauce | Venison Lollipop | Crunchy Vegetables

Pan Fried Scallops | Curried Cauliflower Puree | Hazelnut & Pistachio Crumb | Pomegranate Gel

Beetroot & Goats Cheese Terrine | Candied Walnuts | Horseradish Snow | Mixed Baby Leaves

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SORBET

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MAINS

Pancetta Wrapped Free Range Roast Turkey Parcel

Roast Chateau Potatoes | Stuffing | Maple Chantenay Carrots | Piccolo Parsnips | Pig in Blanket | Sprouts
& Sage | Orange Braised Red Cabbage | Bread Sauce | Cranberry Jus

Slow Cooked Blade of Beef

Three-Root Mash | Stilton Nugget | Roast Winter Vegetables | Carrot Puree | Baby Onion & Smoked
Bacon Red Wine Sauce

Braised Fillet of Hake

Lovage & Champagne Sauce | Saffron Potatoes | Braised Romanesco & Celery | Avruga Caviar

Wild Forest Mushroom & Truffle Pithivier

Roast Celeriac Puree | Winter Vegetables | Creamed Mushroom Sauce



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DESSERTS

Traditional Christmas pudding | Ginger & Brandy Crème Anglaise

Mango, Vanilla & Passionfruit Cheesecake | Passionfruit Jelly | Coconut Ice Cream

Chocolate & Pecan Tart | Vanilla Ice Cream | Hazelnut Crumb

Trio of Local Cheeses | Christmas Chutney | Grapes | Celery | Apple | Artisan Biscuits

Selection of Ice Creams or Sorbet