

The
STONHOUSE
Public House & Garden

Christmas Day

£75 per person

CHRISTMAS DRINKS OFFERS

Dolci Colline extra dry Prosecco £30 a bottle
El Ninot de paper house white or red £25 a bottle
10 bottles of Peroni £50
Ferreira Ruby port or Sauternes pudding wine £3 a glass
(pre-order prices only and whole table must order)

Starters

Cornish crab brûlée, toasted soldiers
Venison carpaccio, truffle mayonnaise, rocket cress, Parmesan crisps (gf)
Stout sautéed wild mushrooms, crispy potato pavé, black truffle aioli (vg, gf)
Cashel Blue, pear, walnut & red chicory salad, fig & honey vinaigrette (v, gf)
Suffolk Red ham hock terrine, piccalilli, sourdough toast

Mains

Beef Wellington, mashed potato, honey glazed carrots, jus
Roasted halibut, braised leeks, clams, cider & clotted cream sauce (gf)
Wild mushroom tortelloni, burrata, asparagus, brown butter, crumbled hazelnuts (v)
Butternut squash pithivier, creamy Brussels tops, onion gravy (vg)
Roast Grove Smith turkey, pigs in blankets, roast potatoes & vegetables,
pork & sage stuffing, bread sauce, cranberry

Puddings

Christmas pudding, brandy cream
Apple & blackberry crumble, custard
Sticky toffee pudding, vanilla ice cream, toffee sauce
Chocolate brownie, salted caramel ice cream, hot chocolate sauce (vg, gf)
Hamish Johnston cheeseboard; Golden Cross goat's, Montgomery Cheddar, Cashel Blue,
charcoal crackers, chutney

Pre-order only. Full allergen menu available on request.
An optional service charge of 15% will be added to your bill, all of which is distributed between staff.