

CHRISTMAS DAY

3 course £95.00pp

NIBBLES

Chicken liver pâté & fig chutney on sourdough toast

Smoked salmon, Dijon mustard, dill & pickled cucumber on toast

Courgette & onion bhajis with mango chutney (pb) (gif)

FOR THE TABLE

Sourdough bread & salted butter (v)

TO START

Hot smoked Chalk Stream trout, beetroot salad, horseradish & rosemary cream (gif)

Whipped goat's cheese, baked fig, toasted walnuts, Port & fig reduction (v) (gif) *

Venison carpaccio, pumpkin purée, pickled blackberries, crispy kale, chestnut (gif)

MAIN COURSE

Fillet of beef Wellington, clotted cream mash, roasted root vegetables, winter greens & Madeira jus

Halibut fillet, Jerusalem artichoke & cockle risotto, salmon caviar, dill oil (gif)

Traditional oven-roasted turkey, apricot, pork & sage stuffing, pigs in blankets, rosemary roast potatoes, root vegetables, sprouts, bread sauce & gravy

Mushroom & cashew Wellington, grilled king oyster mushroom, thyme & rosemary gravy & all the trimmings (pb)

TO FOLLOW

Apple & raspberry crumble, raspberry sorbet, pumpkin seeds brittle (pb available)

Chocolate dome, hazelnut praline & vanilla crème anglaise (v)

Christmas pudding, Cognac custard (v)

British cheese selection: Wigmore, Lancashire Bomb & Sussex Blue, chutney, grapes & biscuits (v)

TO FINISH

Cafetière coffee & chocolate truffles (v) (gif) +£5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

THE
OYSTER
HOUSE

oysterhousemumbles.com