



## Christmas Menu

### Starters

**Smoked parsnip & apple soup**  
Croutons, Lawlor's bread (v) (vg)

**Beetroot gravlax**  
Salmon mousse, fennel & orange salad, orange & lime dressing

**Braised pork cheeks**  
Baby leeks, sultana ragout, turnip puree, cranberry jus

**Honey roasted figs**  
Sinodun Hill goats' cheese, walnut crumb, rosemary & rocket salad (n) (v)

**Home cured smoked goose**  
London prunes, blackberries, pear, Secrett's salad, brandy dressing

### Mains

**Norfolk white turkey**  
Bacon wrapped chipolata sausage, apricot & sage stuffing, roasted potatoes, cranberry sauce, rich turkey gravy, seasonal vegetables (n)  
Supplied by Keith Whiting of Shiplake Butchers

**Nut Roast**  
Rich vegetarian gravy, roasted potatoes, seasonal vegetables, cranberry sauce (n) (v) (vg)

**Braised blade of beef**  
Bubble & squeak, roasted shallot, forestiere sauce

**Baked halibut**  
Chestnut crumb, Brussel sprouts, parmentier potatoes, butternut squash & sage cream

### Desserts

**Baskerville traditional Christmas pudding**, brandy crème en anglaise (n)

**Apple & blackberry crumble**, vanilla ice cream

**Cranberry Crème brûlée**

**Chocolate profiteroles**, salted caramel

**Baskerville British cheese board**, celery, grapes, quince spiced chutney (n)

*Christmas crackers, tea, coffee & mince pies included*

*Pre-order with a £10 per person deposit. 10% Optional service charge.  
Key (v) vegetarian dish (vg) available as vegan when pre ordering (n) dish contain nuts*

*Available 2<sup>nd</sup> to 24<sup>th</sup> December  
2 courses £32 or 3 courses £38  
We can accommodate parties from 2 to 45 people*