



PRINCE of WALES  
SHRIVENHAM

## Christmas Menu

2 courses

30

3 courses

35

### STARTERS

Salad of delicately smoked salmon and king prawns with horseradish cream and lime vinaigrette

Chicken liver pâté with toasted brioche and caramelised onion chutney

Baked Camembert with crunchy toast shards, served with chilli jam 

Tomato and basil soup with sourdough bread and Netherend Farm butter

### MAINS

Carved turkey crown with stuffing and traditional trimmings

*Pig in blanket, roasted carrots and parsnips, Brussels sprouts with chestnuts and crispy roast potatoes.*

*Served with lashings of rich gravy, cranberry sauce and bread sauce*

Pan fried Sea Bass with dauphinoise potatoes, steamed tenderstem and a zesty lemon and caper butter

Mushroom, squash and sage filo pastry parcel served with traditional trimmings

*Roasted carrots and parsnips, Brussels sprouts with chestnuts and crispy roast potatoes.*

*Served with a rich vegetable gravy and cranberry sauce *

### DESSERTS

Traditional Christmas pudding served with a brandy sauce, vanilla ice cream or custard

Rich dark chocolate torte served with clementine clotted cream and blackberries

Classic Sherry trifle

Cheese board selection

*A trio of local cheeses served with a homemade chutney, grapes and artisan biscuits*

Parties of 8 or more are required to pre-order and place a 20% deposit of the total bill at the time of booking to secure their reservation.

If you have any dietary requirements, allergies or intolerances, please speak with a member of staff and we will be happy to assist you with your order. Be aware that this kitchen contains allergens. All prices are inclusive of VAT at the current rate. An optional 12.5% discretionary service charge will be added to your bill which goes directly to our staff.