PERCY ARMS
CHATTON

Festive Menu

Three Courses £40pp

Starters

Jerusalem Artichoke Velouté v
artichoke crisps, black truffle oil, toasted sourdough

Duck Liver Parfait
spiced pear chutney, toasted brioche

The Percy Prawn Cocktail
celeriac, apple & chicory salad, rye toast

Salt Baked Beetroot v gf
whipped goat's cheese, candied walnuts, horseradish

Mains

Roast Ballotine of Turkey gf n
wrapped in smoked streaky bacon, cranberry & sage stuffing,
roast potatoes, pigs in blankets, glazed root vegetables,
creamed brussel sprouts & chestnuts

Braised Ox Cheek gf
mash potato, glazed root vegetables, parsley root puree, smoked bacon & horseradish crumb, port jus

Butternut Squash, Blue Cheese & Wild Mushroom Wellington v
glazed root vegetables, roast potatoes, creamed brussel sprouts & chestnuts,
thyme jus

Pan Roasted Fillet of Hake gf
parsnip puree, smoked potatoes, oyster & red onion marmalade, sage butter sauce

Desserts

Christmas Pudding v
brandy crème anglaise, redcurrants

Dark Chocolate Delice ve gf
Clementine sorbet

Spiced Eggnog Creme Brûlée v
shortbread biscuit

Mulled Wine Poached Pear Pavlova ve gf n
toasted hazelnuts