the Scruffy Duck

Christmas
DAY MENU

3 COURSES £105 PER PERSON

Starters

CLASSIC PRAWN COCKTAIL
Prawns bound in marie rose sauce, with avocado, tomato, lettuce and cucumber and buttered brown bread

HAM HOCK TERRINE
Homemade ham hock terrine, served with pickled vegetable and seasoned toasts

FESTIVE SOUP
Festive spiced carrot and parsnip soup with carrot and parsnip crisp served with crusty bread

Mains

ROASTED TURKEY
Served with duchess potatoes, beef dripping roasties, roasted root vegetables, Brussel sprouts and bacon with buttered greens

ROASTED SIRLOIN IN BORDELAISE SAUCE
Served with duchess potatoes, beef dripping roasties, roasted root vegetables, Brussel sprouts and bacon with buttered greens

FESTIVE NUT ROAST WELLINGTON
Served with duchess potatoes, beef dripping roasties, roasted root vegetables, Brussel sprouts and bacon with buttered greens

Desserts

TRADITIONAL CHRISTMAS PUDDING
Served with brandy butter

HOMEMADE STICKY TOFFEE PUDDING
Served with custard

RASPBERRY MERINGUE ROULADE

Allergen Information

(V) Vegetarian / **(VG)** Vegan / **(GF)** Gluten free / **(VA)** Vegetarian available / **(VGA)** Vegan available / **(GFA)** Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options.*All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.