



# THE TRAVELLERS JOY PDF

## CHRISTMAS FESTIVE MENU 2021

### STARTERS

**Cream of Watercress Soup (v)**

Served with a fresh baked roll & butter.

**Grilled Goats Cheese Roulade (v)**

On a bed of golden pickled beetroot topped with fresh forest berry coulis, fancy leaves & heritage tomato.

**Wild Boar Pate with Chef's Fig & Apple Chutney**

Served with toasted sour dough slices, gherkin & salted butter.

**King Prawn & Avocado, Chilli, Mango Salsa Cocktail**

With fresh baked granary baguette slices & salted butter.

### MAINS

**Grilled Scottish Salmon Fillet**

Topped with shrimp & caper beurre-blanc served with fresh tender stem broccoli spears & crushed seasoned new potatoes.

**Roast Norfolk Turkey Breast**

Succulent slices topped with a red wine gravy served with steamed sprouts, maple syrup butter roasted root vegetables, goose fat Maris piper roasties, Yorkshire pudding, sage, onion & cranberry stuffing with pigs wrapped in blankets.

**Pan Fried South Downs Venison Steak**

Recommended medium rare & served with creamy mash, braised sticky red cabbage & roasted root vegetables.

**Butternut Squash, Spinach & Vegan Feta Pie (v)**

Served with Maris piper roasties, steamed sprouts, maple syrup roasted root vegetables, Yorkshire pudding & vegan gravy.

### DESSERTS

**Lemon Meringue Roulade served with double cream.**

**Christmas Plum Pudding served with a brandy creamy custard.**

**Lotus Biscoff creamy cheesecake served with double cream.**

**Shropshire Blue cheese with digestive biscuits red grapes & Fig Chutney.**

**Chocolate Brownie with a scoop of New Forrest Mint chocolate chip ice cream.**

**2 COURSES £20 - 3 COURSES £25**

**AVAILABLE FROM 24<sup>TH</sup> NOVEMBER UNTIL 23<sup>RD</sup> DECEMBER 2021**





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**FESTIVE PARTY MENU**  
**2021**