



Festive Lunch The Phoenix Kitchen

One Course £15.95 Per Person, Two Course £20.95 Per Person and
Three Course £25.95 Per Person

Available between 20th November and 23rd December 2021

Starters

Wild mushrooms in a rich prosecco, cream & garlic sauce, rocket leaves & breaded brie wedge.

Homemade game terrine, oat cakes & a cranberry compote.

Smoked salmon mousse, king prawns, little gem, pickle cucumber & a marie rose remoulade.

Mains

Crown of turkey, ballotine of leg, a Claydon honey & mustard glazed pigs in blanket, Roasted potatoes, roasted parsnips & carrots, braised red cabbage, sprouts & a rich turkey sauce.

Confit fillet of salmon, a warm pea, thyme & lemon salad, potato puree, pea shoots & a prosecco sauce

Homemade squash ravioli, homemade pesto, sautéed kale and toasted pine nuts

Desserts

Homemade Christmas pudding with brandy sauce

Orange marmalade french toast, dark chocolate ganache & a shortbread crumb

Citrus & stem ginger sylabub with homemade shortbread

Large groups catered for.

Allergens and dietary requirements catered for.

To book, visit www.claydonestate.co.uk/phoenixkitchen

Wishing you a Merry Christmas