

CHRISTMAS AT THE ENGLE FIELD

Starters

Smoked mackerel and whiskey pate, sourdough and green tomato chutney
Tiger prawns served with pea purée, ginger & chilli sauce
Scotch egg served with homemade pickle and green leaves
Crispy chicken wings & chilli honey glaze
Parma ham wrapped asparagus with hollandaise sauce
Grilled goat's cheese salad with sundried tomatoes, walnuts & a honey dressing (v)

Specials

Jerusalem artichoke soup with toast & truffle oil (v)
Garlic & rosemary Camembert served with olives & bread (v)
Slow cooked lamb shank with creamed mash potato, winter vegetables & thyme jus
Wild mushroom tagliatelle with white wine velouté (v)
Roast fillet of cod, crushed new potatoes, baby leeks, carrots & a garlic saffron sauce
Norfolk turkey wrapped in Parma ham, served with all the trimmings

Mains

Organic grilled ribeye steak with béarnaise sauce, herb butter, hand cut chips & salad
Englefield beef burger with bacon, cheese, marie-rose sauce, pickles, confit onions & fries
Beef Wellington served with mixed leaf salad, mixed greens, hand cut chips & red wine jus (serves 2)
Billingsgate fish & chips served with homemade mushy peas & tartar sauce
Roasted butternut squash stuffed with tomato risotto rice, served with a mixed leaf salad (v)
Grilled harissa chicken burger with pickled onion, tomato, cheese, mixed leaves & fries

Puddings

Christmas pudding with brandy ice cream
Apple & winter berry crumble with ice cream
Sticky toffee pudding with toffee sauce & ice cream
Chocolate fondant with honeycomb ice cream
Cheese Board with fig chutney & crackers
Selection of sorbet and ice cream

Sides

Fries, hand cut or sweet potato chips (v)
Cocktail sausages & honey mustard
Halloumi fries with a sweet chilli dip (v)
Nocellara del Belice mixed olives (v)
Mixed green salad
Bread and butter

****Subject to change & availability****

****Some dishes may contain traces of nuts. Please ask your server if you have any concerns****