FIVE ARROWS

WADDESDON

FESTIVE SET MENU

TWO COURSE - £32.00 THREE COURSE - £39.50

STARTERS

Truffled parsnip soup, crispy bacon & toasted hazelnuts, artisan bread & butter (V,VEA,GF,N)

Duck liver & orange parfait, toasted spiced brioche, red onion & kumquat marmalade

Hot smoked sea trout, celeriac, apple salsa & wasabi crème fraiche, rye croutons (DFA, GFA)

MAIN COURSES

Roasted free range Bronze turkey, chestnut stuffing, pigs in blankets, roasted potatoes, honey glazed parsnips & carrots, red wine braised cabbage, thyme jus (N,DFA,GFA)

Roasted hake, chestnut & sage crust, Jerusalem artichoke puree, cider beurre blanc, baby leek & mushroom fricassee

Smoked paprika roasted pumpkin risotto, crispy sage, Amaretti biscuits, & pinenut, paprika mascarpone (V,VEA,N,GF)

PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard (GFA)

Christmas tree pavlova; pistachio & white chocolate mascarpone cream, cranberry & ginger compote

Gingerbread crème brulée, chocolate orange ganache, gingerbread biscuit, clementine compote (VE)

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TO END

Homemade Fudge £5.00

Baileys, rum & raisin, frangelico (N,GF)

A selection of hot drinks are also available, please ask your server for full options.

We will add a discretionary 12.5% service charge to your bill, please let us know if you'd prefer us to remove it.

DIETARY KEY

(V) vegetarian (VE) vegan (VA) vegetarian adaptable (VEA) vegan adaptable (PEA) pescetarian adaptable
(DF) dairy free (DFA) dairy free adaptable (N) contains nuts (M) contains mustard
(GF) gluten free (GFA) gluten free adaptable

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to discuss further or to see a comprehensive ingredient listing with details of major allergens.

