



## Christmas at the Badgers

Cream of Cauliflower Soup with Parsnip Crisps and fresh bread (V)

Breaded Brie wedges with a Cranberry sauce

Warm Pigeon Breast and Orange Salad with a Citrus Dressing

Ham Hock Terrine with Spiced Apple Chutney and Wholemeal Toast

Thai Fish cakes with a Sweet Chilli Dipping Sauce

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Traditional Roast Turkey with Pigs in Blankets, Chestnut Stuffing, Roast Potatoes, Roast Parsnips, Seasonal Vegetables and gravy

Spinach, Mushroom, Chestnut and stilton filo parcel, Roast Potatoes, Roast Parsnips, Seasonal Vegetables and gravy (V)

Salmon on papillote with a King Scallop, Tarragon, Vermouth and Pink Peppercorns, Served with Tender Stem Broccoli and New Potatoes

Roasted Rack of Lamb, Dauphinoise Potatoes, Buttered Leeks and a Red Wine and Rosemary Sauce

Bean Cassoulet with Smoked Bacon, Toulouse Sausage and a Duck Leg Confit

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Christmas Pudding with Clotted Cream Ice Cream

Lemon Posset with a Shortbread biscuit

French Apple Gascony tart with custard

Eton Mess- Meringue, whipped Vanilla Cream and Fresh Strawberries and Blueberries

Cheese and Biscuits with Red Onion Chutney

£32 for 2 Courses or £36 for 3 Courses

Please call 01798 342651 or email [reception@badgerspetworth.co.uk](mailto:reception@badgerspetworth.co.uk) for more information.

This menu is available to eat in or take away from December the 1<sup>st</sup> until December the 24<sup>th</sup>.  
We will require a pre-order and a £5 per head non refundable deposit for all bookings.

