

# CHRISTMAS AT THE BADGERS

## STARTERS

- Butternut squash and sweet potato soup with fresh bread
- Potted ham hock with homemade piccalilli and brown toast
- Fried panko breaded brie and cranberry sauce
- Smoked salmon fishcakes with a lemon and dill sauce
- Pigeon breast and black pudding salad

## MAIN COURSES

- Traditional roast turkey with pigs in blankets, chestnut stuffing, roast potatoes and parsnips, seasonal vegetables and gravy
- Spinach, mushroom, chestnut, and stilton filo parcel, roast potatoes and parsnips, seasonal vegetables and gravy
- Braised venison shank in red wine and balsamic with champ potatoes and vegetables
- Seared duck breast with roasted new potatoes, buttered leeks and a cumberland sauce
- Pan fried fillet of sea bream, tenderstem broccoli sauteed in oyster sauce and egg fried rice

## DESSERTS

- Christmas pudding with clotted cream Ice cream
- Chocolate roulade with salted caramel Ice cream
- Poached pear in red wine with clotted cream Ice cream
- Mandarin and cranberry trifle
- Selection of English cheese served with biscuits and homemade chutney

£32 FOR 2 COURSES / £39 FOR 3 COURSES

Please note we require a pre order together with a £5ph non refundable deposit.

Menu available from 1st - 24th December.

Please call 01798 342651 or email [reception@badgerspetworth.co.uk](mailto:reception@badgerspetworth.co.uk) to book.

Allergen menu available.

