

CHRISTMAS AT THE BADGERS

STARTERS

Mushroom and Thyme soup with Homemade rustic bread
Caramelised red onion tart, crisp butter pastry, topped with
whipped goats cheese

Smoked salmon with cream cheese, crispy parma ham and a
basil dressing

Crayfish and guacamole cocktail with watercress on wholemeal
toast

Duck parfait, blood orange marmalade, wholemeal toast

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 Leconfield venison shanks in juniper and red wine,
colcanon potatoes and red cabbage

Herb stuffed slow roasted porchetta, apple and cider
dauphinoise potatoes, tenderstem broccoli, and a brandy sauce

Coquilles Saint-Jacques - poached scallops in white wine and
cream reduction served with piped creamed potatoes

DESSERTS

Christmas pudding with brandy butter

Panettone bread and butter pudding with custard

Chocolate meringue pie with vanilla pod ice cream

Winter spiced crème caramel

Cheeseboard- Snowdonia Black bomber, Brighton blue, Sussex
brie & Sussex Mayfield sweet and nutty served with biscuits
and homemade chutney

£34 FOR 2 COURSES / £40 FOR 3 COURSES

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

Menu available from 1st - 24th December.

Please call 01798 342651 or email
reception@badgerspetworth.co.uk to book.

Allergen menu available.

