

THE FEATHERS MERSTHAM

Christmas Day MENU

A FESTIVE FEAST TO ENJOY WITH FAMILY AND FRIENDS

A beautifully prepared seasonal menu, served in the warm and welcoming surroundings of The Feathers.

ADULTS £100 | CHILDREN £60
£50 DEPOSIT REQUIRED | ORDERS NEED TO BE IN BY 18TH DECEMBER



AMUSE-BOUCHE

Chicken chowder or vegetable chowder **V**



STARTERS

- **Pan seared scallops** served with black pudding and a rich pea puree
- **Salmon gravlax** with citrus segments, crème fraîche and pea shoots **GF**
- **Smoked duck breast**, on a bed of salad leaves with a mango salad **GF**
- **Camembert and cranberry tart** with a basil dressing **V**



MAINS

- **Traditional roast turkey**, pigs in blankets, pork and apricot stuffing, honey glazed parsnips and carrots, roast potatoes, Brussel sprouts, winter greens and turkey gravy
- **Tournedos Rossini**, fillet steak cooked to your liking on a crouton, topped with Brussels pate served with a mushroom jus, roast potatoes and winter greens
- **Pan seared Seabass fillets**, with hassle-back potatoes, winter greens and a beurre blanc sauce **GF**
- **Butternut squash and lentil wellington**, red current jus, roast potatoes, honey glazed parsnips and carrots and winter greens



DESSERTS

- **Traditional Christmas pudding** with brandy sauce **V**
- **Cranberry Creme brûlée** with homemade shortbread **V**
- **Triple chocolate mousse** with Chantilly cream **V**
- **Cheese and biscuits**, Wensleydale, Stilton and cheddar cheese. A selection of crackers, apples, grapes and real ale chutney **V**

*Booking
Information*

Adults £100 | Children £60
£50 deposit required.
Full menu choices must be placed by 18th December.

*Please speak to a member
of our team to book or
for any further details.*

V

Suitable for vegetarians

VE

Suitable for vegans

GF

Gluten free

If you have a food allergy or intolerance, please speak to a member of our team before placing your order.