



THE THREE BLACKBIRDS

Festive menu

Two course £30 | Three course £36

Small Plates

Curried cauliflower soup, roasted florets, toasted sourdough **VG**

Beetroot cured chalk stream trout, pickled beetroot, horseradish crème fraîche,
burnt apple **GF**

Pork & Smoked Chicken Terrine, cranberry chutney, rocket, pickled shallot, focaccia
croustade **DF**

Mains

Roast Shalford turkey, pigs in blankets, roast potatoes, brussels sprouts,
pork apricot & sage stuffing, gravy & cranberry sauce **GF**

Braised feather blade of beef, buttered mashed potato, Chantenay carrot,
savoy cabbage **GF**

Roasted artichokes, wild mushrooms, caramelised shallot, Jerusalem artichoke puree,
sprouts **VG GF**

Herb crusted cod, crushed new potato, sprouts, pancetta, kale **GF**

Desserts

Nutmeg custard tart, cinnamon ice cream

Dark chocolate crèmeux, caramelised white chocolate, clementine, raspberry sorbet **GF**

Lilly pud christmas pudding, brandy sauce, red currant **VGN**

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team