



## Christmas at The Tichborne Arms

x 2 courses £30

x 3 courses £37

### Starters

Duck Rillettes with Pickles & Toasted Sourdough.

Cured River Test Trout with Lightly Pickled Cucumber & Brown Shrimp Vinaigrette.

Roast Beetroot, Creamy Blue Cheese, Watercress Salad, Pickled Walnut Vinaigrette. (v)

Chestnut & Celeriac Soup. (vg)

### Mains

Norfolk Turkey with Roasted Brussel Sprouts & Carrots, Chestnut Purée, Braised Red Cabbage, Pigs in Blankets & Bread Sauce.

Ox Cheek Madras Thali with Pilaf, Chutney, Raita & Pickles.

Steamed Cornish Hake with Clams, Radicchio & Pumpkin.

Hasselback Celeriac with Parsnip, Pear & Brussel Sprouts. (vg)

### Desserts

Christmas Pudding with Brandy Custard & Citrus.

Almond Tart with Clotted Cream.

Barkham Blue & Red Wine Poached Pear.

Smoked Pineapple with Coconut & Lime. (vg)

VG = vegan V = vegetarian GF = gluten free A = option available.

We will always do our best to accommodate our guests with food allergies, but regret that we cannot guarantee the absence of allergens in our dishes. Due to the size and layout of our kitchen, cross-contamination of allergens may occur despite our best efforts to prevent it. Your health and safety are of utmost importance to us, so please discuss allergies or dietary restrictions with your server. We add a suggested 12.5% service charge to your bill, which is distributed directly to the team. If the service wasn't up to scratch, don't pay for it, but please let us know what we could do better. The Tichborne Arms is a cashless pub, only credit and debit card payments are accepted