

CHRISTMAS 2021 MENU:

A DELICIOUS SELECTION OF SEASONAL DISHES CREATED BY

ROBBIE SHRESTHA - BADGEMORE PARK HEAD CHEF

STARTERS

ROBBIE'S CREAMY PARSNIP SOUP –
with a warm crusty roll (v)

SOFT POACHED DUCK EGG, SCOTTISH
SMOKED SALMON & BEETROOT
MOUSSE – *with a sea salt tuile*

SLOW COOKED HOMEMADE
BERKSHIRE HAM CROQUETES - on a
bed of Puy lentils & Chantenay carrots,
dressed with crispy kale

DESSERTS

TRADITIONAL XMAS PUDDING – with
brandy sauce (gf)

PINEAPPLE CARPACCIO –
*with mango sorbet & pistachio praline
(gf)*

B:MORE CHOCOLATE DELICE – *with
vanilla bean & saffron custard*

Tea/Coffee & mini mince pies to finish

MAINS

TRADITIONAL HAND CARVED SUFFOLK
TURKEY WITH ALL THE TRIMMINGS -
*pigs in blankets, sage & onion stuffing,
red wine gravy & cranberry sauce*

SLOW BRAISED LAMB SHANK – *minted
peas & red wine gravy (gf)*

*Both served with roast potatoes,
Chantenay carrots, steamed cauliflower &
brussel sprouts*

PAN ROASTED LOIN OF COD – *sautéed
potatoes, roasted baby carrots, wilted
spinach & Beurre blanc (gf)*

ROBBIE'S CAULIFLOWER VEGAN BALLS
- *on a bed of zucchini noodles & lightly
spiced tomato sauce (vg)*

(v) – Suitable for vegetarians

(vg) – Suitable for vegans

(gf) – Gluten free

badgemorepark.com

