



# Christmas Day

£75

Prosecco and nibbles on arrival

## Starters

Duck liver pâté  
orange & golden raisin toasted croute

Forest mushroom and Blue Monday cheese tart  
watercress and pine nuts

Roasted pigeon breast  
puy lentil salad and red wine reduction

Roast celeriac  
apple and pickled walnuts and honey dressing

## Mains

Roasted butternut squash risotto  
toasted pumpkin seeds

Roasted bronze turkey  
all the traditional trimmings

Pan-fried Gressingham duck breast  
spiced winter cabbage and fondant potatoes

Halibut, wild mushrooms  
gnocchi and tarragon butter

## Desserts

Mulled wine poached pear  
vanilla ice cream

Plum pudding  
brandy sauce

Rich chocolate & orange mousse  
winter berry compote and yoghurt sorbet

Selection of local cheeses  
apple, celery and quince

Tea, coffee and mince pies



THE  
**Seagrave Arms**

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.