



THE  
**FEATHERS**  
MERSTHAM

£85 per adult  
£35 per child

# *Christmas day*

## *Starters*

**Chicken, apricot and pancetta terrine,**

served with pickles, rocket, sourdough and butter.

**Beetroot cured smoked salmon,**

served on a seaweed cracker, garnished with caper berries, dill, lemon and basil oil.

**King prawn and crab cocktail,**

Served with a bloody Marie-rose sauce, lemon, baby gem and red chicory, all tucked into a brioche roll.

**Carrot and orange soup,**

Garnished with crème fraîche, crispy sage and edible flowers, served with sourdough and butter.

**Fig, goat cheese and Serrano ham salad,**

Served with fresh basil, rocket and drizzled with molasses.

## *Mains*

**Cranberry and orange glazed roast turkey breast,**

Served with rosemary roasted potatoes, braised red cabbage, cauliflower cheese, buttered sprouts, honey and thyme roasted carrots and parsnips, pork stuffing balls and pigs in blankets.

**Pomegranate glazed ham,**

Served with rosemary roasted potatoes, braised red cabbage, cauliflower cheese, buttered sprouts, honey and thyme roasted carrots and parsnips, pork stuffing balls and pigs in blankets.

**Nut roast,**

Served with rosemary roasted potatoes, braised red cabbage, cauliflower cheese, buttered sprouts, honey and thyme roasted carrots and parsnips, pork stuffing balls and pigs in blankets.

**Herb crusted cod,**

served with vine cherry tomatoes, asparagus, garlic butter new potatoes, grilled asparagus and a lemon butter cream sauce garnished with dill.

**Guinness braised short rib,**

served with English mustard mash, braised carrots, onions and celery with a rich beef gravy.

## *Desserts*

**Christmas pudding,**

served with brandy sauce.

**Profiteroles,**

Served with chocolate mouse and salted caramel sauce.

**Banoffee Pie,**

served with vanilla ice cream and a glace cherry compote.

**Chocolate yule log,**

served with vanilla ice cream, warm chocolate ganache and icing sugar.

**Champagne sorbet,**

three scoops of sorbet.