



THE
FEATHERS
MERSTHAM

Christmas Fayre

Starters

Wild boar pate,

served with pickles, sourdough and butter.

Baked Camembert rounds,

Served with green grapes and cranberry sauce.

King prawn and pink grapefruit salad,

Served with pomegranate, rocket, cucumber, dill and shallots in a molasses dressing.

Wild mushroom and garlic soup,

Garnished with crispy onions, creme fraiche and parsley, served with sourdough and butter.

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.

Pan fried sea bass,

served with roasted red peppers, cherry tomatoes, anchovies, garlic new potatoes and basil oil.

Desserts

Christmas pudding,

served with brandy sauce.

Warm chocolate fudge cake,

Served with vanilla ice cream and chocolate sauce.

Treacle tart,

served with warm vanilla custard.

Champagne sorbet,

three scoops of sorbet.

2 course £30

3 course £35