



THE  
**PARTRIDGE**  
STRETTON

## CHRISTMAS MENU

Available 2<sup>nd</sup> - 24<sup>th</sup> December 2024

All day Monday to Saturday

2 courses £28.95 • 3 courses £33.95

### STARTERS

Sweet potato, tomato & red pepper soup, garlic sourdough (C, G, D, M, S, SD)

Chicken liver pâté, house chutney & toast (G, D, M, C, S, SD)

Baked brie crostini, cranberry marmalade, arugula salad (SD, S, G, D)

Hot smoked mackerel, horseradish cream, black pepper, fine caper salad (F, SD, S, M, C, D)

Spiced jackfruit taco, tequila & tomato salsa, garlic aioli (PB, G, C, S, SD)

### MAINS

Butter basted turkey, traditional trimmings, pigs in blankets, stuffing, pan gravy (G, D, M, C, S, SD)

Seabass fillet, Lyonnaise potatoes, fine green beans & chive cream sauce (F, D, S, SD)

Pork ribeye, apple & stilton, champ mash potato, crispy kale & Diane sauce (M, C, S, SD, D)

Salt baked beetroot & goat's cheese risotto, crispy parsnips, pomegranate molasses (D, C, M, S, SD)

Mushroom roulade, garlic & thyme roast potatoes, mushroom jus (PB, G, C, M, S, SD)

### DESSERTS

“After Eight” cheesecake, mint choc chip ice cream (G, D, E, S, SD)

Pear & blackberry crumble, vanilla ice cream (E, G, D, S, SD)

Christmas pudding, rum butter, brandy sauce (G, D, E, S, SD)

Winter mulled berry mess (E, E, S, SD)

Chocolate terrine, ginger bread crumb (PB, S, G)

The following key will help you to identify what ingredients are present in our dishes

**C** Celery **CR** Crustaceans **D** Dairy **E** Eggs **F** Fish **G** Gluten **P** Peanuts **M** Mustard

**MO** Molluscs **N** Nuts **S** Soya **SD** Sulphur Dioxide **SS** Sesame Seeds

**V** Suitable for Vegetarians **PB** Plant Based