



the cherry tree

Where locals meet and friendships blossom

CHRISTMAS MENU

STARTERS

ROASTED RED PEPPER AND SWEET POTATO SOUP, HERB CROUTONS

SKEWERED KING PRAWNS IN A SMOKED PAPRIKA AND HERB BUTTER, SUN BLUSHED
TOMATO AND ROCKET SALAD, CHARGILLED CIABATTA

TERRINE OF DUCK WITH JUNIPER AND PISTACHIO NUTS, CRANBERRY AND ORANGE
COMPOTE

DEEP FRIED BREADED BRIE BITES, WATERCRESS SALAD, BALSAMIC GLAZE

MAIN COURSE

LOCAL ROAST TURKEY BREAST, PIGS IN BLANKETS, CRANBERRY AND SAGE PORK
STUFFING, ROAST POTATOES, RED WINE GRAVY ROASTED ROOT VEGETABLES,
CRANBERRY SAUCE

OVEN BAKED COD LOIN, PARMENTIER POTATOES, CHORIZO AND WILTED SPINACH

SLOW BRAISED ROLLED BELLY OF PORK, ROASTED CELERIAC, PARSNIP PUREE,
ADNAMS WILD WAVE CIDER GRAVY

PROCTORS VENISON AND FOREST FRUITS SAUSAGES, CREAMY MASHED POTATO,
MULLED WINE BRAISED RED CABBAGE, CARAMELISED ONION GRAVY

VEGAN CHESTNUT MUSHROOM WELLINGTON, GARLIC AND THYME ROASTED NEW
POTATOES, ROASTED ROOT VEGETABLES, VEGAN GRAVY (V)(VE)

DESSERTS

DARK CHOCOLATE AND ORANGE BRIOCHE BREAD AND BUTTER PUDDING, CREAMY
CUSTARD

CHOCOLATE FUDGE BROWNIE, VANILLA ICE CREAM, RASPBERRY COULIS

TRADITIONAL CHRISTMAS PUDDING, BRANDY CUSTARD
(VEGAN OPTIONAL)

POMEGRANATE CHEESECAKE, PASSION FRUIT COULIS

3 COURSES - £26 PER PERSON

2 COURSES - £20 PER PERSON

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