



Christmas Day

FIRST COURSE

Roasted Delica Squash & Sage Velouté (v, v+)

Toasted pumpkin seed oil, crispy sage leaves, pumpernickel croutons

Beetroot & Horseradish Cured Trout

Pickled fennel salad, oyster emulsion, watercress, dill

Pressed Heritage Carrot & Swede Terrine (v, v+)

Spiced quince purée, toasted almonds, sorrel

SECOND COURSE

West Country Crab & Smoked Salmon Tian

Soft herbs, compressed apple, cucumber, dill oil

Caramelised Cauliflower (v, v+)

Toasted fennel seed butter, crispy capers, date & walnut dressing

THE MAIN EVENT

Free-Range Turkey & Sage-Stuffed Pork Ballotine

"Pigs in blankets" (wrapped in dry-cured bacon), charred Brussels sprouts with chestnuts, duck-fat roasted maincrop potatoes, parsnip purée, heritage carrots, sticky red cabbage, cider gravy

Roast Sirloin of Heritage Beef

Creamed horseradish, Yorkshire pudding, duck-fat roasted maincrop potatoes, buttered greens, bone-marrow bordelaise sauce

Wild Mushroom, Spinach & Chestnut Wellington (v, v+)

Watercress purée, confit carrots, game chips, rich Madeira gravy

Pan-Seared Fillet of Halibut

Crab & prawn butter sauce, potato mousse, purple sprouting broccoli, preserved lemon

TO FINISH

Traditional Christmas Pudding

Rich Cognac butter, vanilla crème anglaise

Dark Chocolate & Cherry Bûche de Noël

Kirsch cherries, chocolate sorbet

Winter Spiced Plum & Cinnamon Pavlova

Vanilla bean Chantilly, clementine segments, star anise syrup

Follow us on our Instagram @thebirdbath_

(dfa) denotes dairy free available (gfa) denotes gluten free available, (v) denotes vegetarian, (v+) denotes can be made vegan
If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.
Please note there is a discretionary service charge of 12.5%