



THE NAG'S HEAD
CHRISTMAS DAY MENU

£100 PER PERSON | CHILDREN £50

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £10.50

Sourdough bread, whipped butter

STARTERS

Roasted pumpkin soup, crème fraiche

Scallops, vanilla parsnip purée, apples & bacon

Moules Mariniere, crusty sourdough

Steak tartar, quail egg, rye bread, watercress

Duck liver **or** Mushroom (v) parfait, orange, pickled shallots, brioche

MAINS

Salt baked celeriac, truffle beurre blanc, parmesan, wild mushrooms

Icelandic halibut fillet, crushed Jerusalem artichokes, champagne velouté

Free range bronze Norfolk turkey ballotine, petite pois a la Francaise, cranberries, chestnuts

Dry aged Bedfordshire rib of beef, wild mushrooms, bone marrow jus

TURKEY & BEEF ACCOMPANIMENTS

Honey glazed chantenay carrots, buttered kale, roasted duck fat potatoes,

sprout leaves with chestnuts & bacon, braised red cabbage

DESSERTS

Christmas pudding, brandy butter

Chocolate fondant, dulce de leche, homemade clotted cream

Spiced Christmas trifle

Panettone bread & butter pudding, cinnamon custard

Coffee & homemade mince pies to finish

Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.

(v) Vegetarian (vg) Vegan. Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free.

An optional 10% gratuity will be added to your bill. All staff gratuities go directly to the staff. Thank you

£25 PP DEPOSIT TAKEN