



THE NAG'S HEAD
FESTIVE PARTY SET PRICE MENU

£30 - 2 COURSES | £35 - 3 COURSES

English Sparkling Wine

Rathfinny, Classic Cuvée Brut, East Sussex 2017 £9.00

Rathfinny, Rosé Brut, East Sussex 2017 £10.50

TO START

Roasted pumpkin soup, crème fraiche

Cured salmon, dill pickles, toasted rye bread, cucumber ketchup, horseradish crème fraiche

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

MAINS

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

Cod loin, crushed Jerusalem artichokes, charred leeks, champagne velouté

Free range turkey ballotine, petite pois a la Francaise, cranberries, chestnuts, duck fat potatoes

Chiltern Venison rump, celeriac dauphinoise, rissole, savoy, truffle, juniper jus (£4 Supp)

OPTIONAL EXTRAS

Olives £4.95

Sourdough bread, butter, pork spread £3 Fries £3.80

Brussels sprouts with bacon and chestnuts £4.95

Dauphinoise potatoes £4.95

Cauliflower with camembert cheese £6.30

Glazed tender stem broccoli with almonds, soy & ginger £4.50

DESSERTS

Christmas pudding, brandy butter

Apple & plum crumble, Bailey's custard

Chiltern Ice Cream & Sorbet selection 3 scoops

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