

# DAMSON & WILDE

BRASSERIE & BAR

## Gluten Free Festive Menu

£38 for 3 Courses

This menu is only available to groups who have reserved & pre-ordered.  
A non-refundable deposit of £10 per head is required on booking.

### Starters

Celeriac velouté, sage oil, toasted hazelnuts (v)  
Ham & taleggio croquette, burnt apple ketchup  
Mandarin & cranberry cured salmon, horseradish creme fraiche, toast  
Duck rilette, cornichons, toast

### Mains

Roast turkey, sage & onion stuffing, pig in blanket, roast potatoes, gravy  
Ox cheek bourguignon, mash  
Trout en croute, dill sauce, new potatoes  
Mushroom-stuffed butternut squash, chestnut crumb, roast potatoes, gravy (v)  
All served with festive trimmings for the table to share:  
Honey & thyme roasted parsnips, sautéed savoy & cavolo nero, sprouts, braised red cabbage

### Desserts

Chocolate & amaretti torte, creme fraiche  
Mincemeat frangipane tart, creme anglaise  
Lemon posset, mulled wine-poached pear, shortbread  
Sparkenhoe Red Leicester, Perl Las, Suffolk Brie, Stokes fig chutney, crackers (v)

v (Vegetarian) ve (Vegan)

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY