



# FESTIVE MENU



[www.oakandhoneyathomewoodgrove.co.uk](http://www.oakandhoneyathomewoodgrove.co.uk)  
RANGFORD VILLAGES

# FESTIVE MENU

Two Courses - £28.00  
Three Courses - £32.50

## STARTERS

Maple roasted butternut squash soup, *warm sourdough, oak smoked whipped butter*  
Torched mackerel, *tomato tartare, smoked mackerel pâté*  
Creamy portobello mushrooms on toast, *Stilton crumbs*  
Ham hock & pea terrine, *radishes, spinach cream, toast*

## MAINS

Free range turkey breast & thigh, *traditional trimmings, seasonal greens*  
Slow roasted feather blade of beef, *chives mashed potato, french beans, red wine reduction, horseradish crème fraîche*  
Pan roasted salmon fillet, *garlic & dill crushed new potato, wilted spinach, white wine & pea velouté*  
Roast chestnut, thyme & mushroom risotto, *topped with parmesan shavings*

## DESSERTS

Belgian chocolate brownie, *chocolate sauce, honeycomb ice cream*  
Christmas pudding, *brandy sauce*  
Raspberry crème brûlée, *homebaked vanilla shortbread*  
Apple & damson crumble, *vanilla custard*  
Coffee & mince pie

**Festive Menu available from November 20th to December 23rd.**  
**A pre-order is required in advance.**

## ALLERGENS

For gluten free options please ask a member of staff. Please speak to a member of the team if you have any food allergies or intolerances. We are happy to provide you with additional allergy information including the 14 allergen groups; however, we can never guarantee a dish is completely free from any allergens or specific ingredients.

A discretionary service charge of 12% will be added to all bills, excluding those of owners.  
This charge is shared among the team members who contributed to your service.