



THE FIVE ARROWS

Waddesdon

CHRISTMAS DAY MENU

FIVE COURSE LUNCH - £110 *INCLUSIVE OF BUCKS FIZZ RECEPTION*

APPETISER

Caramelised onion & red lentil soup, cumin foam, lightly salted bhajis

STARTERS

Bucks Brothers gin cured seabass, pickled fennel, tempura squid, saffron mayo

Duck liver parfait brulee, toasted spiced brioche, cranberry & orange chutney

Roasted beetroot risotto, blue Monday cheese, toasted pine nuts, cheese beignet

MAIN COURSE

Roasted turkey, traditional accompaniments, light sherry gravy

beef fillet, polenta & pancetta terrine, red onion tart tatin, nutmeg creamed leeks, truffle madeira sauce

Smoked goats cheese & wild mushroom agnolotti, roasted butternut squash, truffle sippets, baby leeks

PUDDINGS

Traditional Christmas pudding, brandy butter, vanilla custard

Bittersweet Valrhona chocolate tartine, salted caramel popcorn, raspberry & cocoa nib tuille

Passion fruit meringue tart, exotic fruits soup & passion fruit martini sorbet

FOR THE TABLE

British cheeseboard to share per table





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TO END

Homemade Fudge £4.00

Vanilla & white chocolate, rum & raisin, griottine cherry & dark chocolate **(GF)**

A selection of hot drinks are also available.

Please ask your server for full options.

We will add a discretionary 12.5% service charge to your bill,
please let us know if you'd prefer us to remove it.

DIETARY KEY

(V) vegetarian, **(VE)** vegan, **(VEA)** vegan adaptable **(DF)** dairy free, **(DFA)** dairy free adaptable
(GF) gluten free, **(GFA)** gluten free adaptable **(N)** contains nuts

Some dishes can be adapted for dietaries and

Please speak to a waiter to discuss further or to see a comprehensive ingredients listing
with details of major allergens.

