



THE NAGS HEAD

HENLEY IN ARDEN

FESTIVE MENU

STARTERS

ROASTED TOMATO + RED PEPPER SOUP, WARM ROLL (GFA)
CAMELISED RED ONION, GOATS CHEESE TART
BALSAMIC OIL (V)
SMOKED MACKEREL PATE, PICKLED CUCUMBER RIBBONS
CROUTES (GFA)
PORK BELLY BITES, HONEY GLAZE, APPLE PUREE (GF)

MAINS

ALL MAINS SERVED WITH SEASONAL VEGETABLES.

STUFFED TURKEY ROULADE, ROAST POTATOES, CHIPOLATA
THYME GRAVY (GF)
PAN SEARED SALMON FILLET, NEW POTATO CAKE
CREAMED LEEKS (GF)
BRAISED BEEF BLADE, THYME GRAVY, ROASTED CARROTS
WHOLEGRAIN MUSTARD MASH (GF)
WHISKY GLAZED BUTTERNUT SQUASH + PEARL ONION
TART TATIN (VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING, BRANDY CUSTARD (VG)
BAILEYS, WHITE CHOCOLATE CHEESECAKE
SELECTION OF CHEESE + BISCUITS, CHUTNEY (GFA)
PLUM TREACLE TART + CUSTARD

2 COURSE £28 3 COURSE £33

ALLERGENS

GF – GLUTEN FREE

GFA – GLUTEN FREE ADAPTIVE

V – VEGETARIAN

VG - VEGAN

