

THE NAGS HEAD, HENLEY-IN-ARDEN

Festive Menu

Two Courses £31 | Three Courses £36

Sides £6 each - served alongside any main

STARTERS

Roasted Parsnip & Apple Soup (VG, GFA)
rustic rolls

Smoked Salmon & Dill Cream Roulade (GF)
pickled cucumber ribbons, basil dressing

Venison & Beef Shin Terrine (GF)
caramelised red onion chutney, mixed leaves

Sauté Garlic Mushrooms (V, GFA)
cream sauce, toasted sourdough

MAINS

Stuffed Turkey Roulade (GF)
roast potatoes, chipolata wrapped in bacon, thyme gravy

Pan-Seared Seabass Fillet (GF)
herb potato rösti, creamed spinach

Salt & Pepper Braised Beef Featherblade (GF)
chive mash, pearl onion & mushroom sauce

Cumin Butternut Squash & Lentil Wellington (GF, VG)
sweet potato mash, thyme gravy

All mains served with seasonal vegetables.

SIDES - £6 EACH

Pigs in Blankets (GF) - honey & wholegrain mustard glaze

Sautéed Brussels Sprouts & Pancetta (GF)

Creamed Spinach (GF, V)

DESSERTS

Traditional Christmas Pudding (GF)
brandy sauce

Selection of Cheese (GFA)
Cheddar, Stilton, Brie - grapes & celery, apple & fig chutney, crackers

Salted Caramel Chocolate Tart
Chantilly cream

White Chocolate & Raspberry Roulade (GF)
vanilla ice cream

V = Vegetarian VG = Vegan GF = Gluten Free GFA = Gluten Free Adaptable

Please let us know of any allergies or dietary requirements when booking.