



The Orange Tree  
Pub and Restaurant

# CHRISTMAS DAY MENU 2024

£100 per Adult | £60 per Child

Canapes, Prosecco/Freshly Squeezed Orange Juice on arrival

## - STARTERS -

### **KING PRAWN & LOBSTER COCKTAIL (GFA)**

Bloody Mary Dressing – Marie Rose Sauce – Micro Herbs

### **WHISKEY, CHICKEN LIVER & FOIE GRAS PARFAIT (GFA)**

Red Onion Jam, Sourdough from our own bakery Lucy Jane's

### **WHOLE BAKED CAMEMBERT (V) (GFA)**

Garlic – Chardonnay – Redcurrant Jelly – Rosemary Focaccia

### **PARSNIP, THYME & WHITE ONION SOUP (V) (GFA)**

Crispy Poached Duck Egg – Shaved Parmesan

## - MAINS -

### **TURKEY BALLOTINE (GFA)**

"Traditional Christmas Garnish" – Beef Dripping Roast Potatoes – Pigs in Blankets – Gravy – Yorkshire Pudding

### **1KG CORNISH LOBSTER THERMIDOR (GF)**

Fresh Port Isaac (Cornwall) Lobster – Cream – Parmesan – Dijon Mustard Sauce

### **ROASTED VEGETABLE WELLINGTON (V)**

Heritage Beetroot – Heritage Carrot – Spinach – Sweet Potato – Cauliflower Puree

### **100Z FILLET OF BEEF WELLINGTON**

Foie Gras – Spinach Pancake – Pancetta – Portobello Mushroom Duxelle – Rich Red Wine Sauce

## - DESSERTS -

### **CHRISTMAS PUDDING (GF)**

Brandy Sauce – Christmas Pudding Ice Cream

### **SELECTION OF ENGLISH & FRENCH CHEESES**

Grapes – Walnuts – Celery – Crackers – Apple

### **RICH DARK CHOCOLATE TART**

Warm Milk Chocolate Sauce – Chocolate "Treats" – Jersey Clotted Cream

### **STICKY TOFFEE PUDDING (GF)**

Crème Anglaise

Sweet & Savoury Christmas goodies to finish

(V) Vegetarian (GF) Gluten Free | We do our best to adapt dishes to accommodate dietary requirements.  
The kitchen uses nuts regularly so we are unable to guarantee there will be no traces. Please inform us of any allergies when ordering.

We strive to give you a good dining experience so please leave us a review on Trip Advisor if we meet your expectations.  
Find us on Facebook, Instagram and Twitter @OrangeTreeSBW | [www.orangetreesawbridgeworth.com](http://www.orangetreesawbridgeworth.com)

