



The Cuckoo Christmas Menu

2 courses £20

3 Courses £25

Served Lunch and Dinner from Tuesday 1st December – Thursday 24th December

Starters

Jerusalem artichoke & parsley soup

Peposo – Tuscan peppery beef stew on toast

Local game terrine, spiced apple & juniper chutney, toasted sourdough

Smoked haddock brandade, poached egg, lemon & chive cream

Gambas al pil pil

Mains

Breast of local free range turkey with traditional garnish and roasted chestnut stuffing

(Turkey is only available for parties of 8 or more, a pre order is necessary)

Pan fried seabass, olive oil mash, confit fennel and cherry tomatoes

Noisette of lamb, borlotti bean & rosemary stew with anchovy dressing

Pumpkin & sage risotto with gorgonzola & toasted pumpkin seeds

Pot roast pheasant, game chips & parsnip puree

Pan fried monkfish tail, chorizo and chickpea stew with spinach & paprika

Puddings

Cuckoo Christmas pudding, rum sauce & brandy butter

Panatoni bread and butter pudding with custard and orange ice cream

Pecan tart with maple syrup and clotted cream

Cranberry crème brûlée

Tremaines, Norbury blue and Flower Marie cheeseboard