



THE BUSH INN

### **Amuse-bouche**

*Pistachio & rosewater marshmallow & Cardamom tuile*

### **Starters**

*Roasted celeriac, hazelnut & white truffle soup, garlic & rosemary sourdough croutons*

*Pan seared queen scallops, pea & tarragon velouté, roasted cauliflower puree & pancetta crisp*

*Confit duck & date rillettes, charred grelot's, pickled radishes & spiced apple compote, Stoke valley watercress & crostini*

*Thyme infused Rosary goats cheese mousse, caramelised apple, pickled beetroot, candied walnut & rocket salad*

### **Palate cleanser**

*Lemon, thyme & fennel granita*

### **Mains**

*Roasted breast of Usk Vale farm turkey, sage & onion stuffing, pigs in blankets, smoked bacon & chestnut sprouts, crispy duck fat roast potatoes, medley of vegetables, cranberry compote & bread sauce*

*Pan roasted rump of Romsey lamb, thyme infused pomme puree, honey & rosemary glazed chantenay carrots, sauteed kale & rich Port jus*

*Wild mushroom, chestnut & tarragon risotto, dressed rocket & shaved parmesan*

*Pan fried Chalkstream trout supreme, lemon & parsley turned potatoes, sauteed fine beans, champagne, shallot & caper Beurre Blanc split with dill oil*

*Venison & juniper Bourguignon, potato & turnip dauphinoise, charred tenderstem broccoli*

### **Dessert**

*Classic Christmas pudding, brandy-snap tuile, rich brandy sauce & redcurrant compote*

*Rich chocolate & cherry fondant, Jude's cherry ice cream, white chocolate & Kirsch shot*

*Trio of local cheeses, homemade fig & date chutney, apple, grapes & a selection of crackers*

**5 courses £85pp**

