THE BUSH INN

# Christmas Festive Meal - Preorder Form

**Booking Name:** **Booking Date:** **Booking Time:**

**Contact Info:** **Total Guests:** **Date Deposit Paid:** **Date Paid in Full:**

| | Starters | | | | Mains | | | | | Desserts | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| Name | Parsnip and roasted chestnut soup, rustic bread & whipped butter | Pan seared crown of Ovington wood pigeon, black pudding soil, red wine & shallot butter sauce, crispy kale | Bombay gin & orange cured chalk stream trout, pickled beetroot puree, orange segments, micro salad | Roasted butternut squash, feta & herb croquette, sundried tomato and red pepper chutney | Roasted breast of British turkey, goose fat roast potatoes, pigs in blankets, smoked bacon & chestnut sprouts, braised red cabbage, sauteed savoy cabbage, caraway & Aspall cider roasted carrots, Ovington honey roasted parsnips, bread sauce & cranberry jelly | Roasted Charcroft farm beef, Goose fat roast potatoes, braised red cabbage, Roasted Brussel sprouts, sauteed savoy cabbage, roasted carrots, Ovington honey roasted parsnips, comte & cheddar cauliflower cheese, Yorkshire pudding, red wine and cranberry gravy, horseradish sauce | Rioja braised shank of Romsey lamb, confit garlic mash potato, buttered tender stem broccoli, rosemary & rioja jus, vegetable crisps | Pan fried chalk stream trout, pea, leek & chorizo fricassee, braised baby leeks, pea puree, toasted hazelnut & lemon brown butter | Wild mushroom & chestnut wellington, crispy roast potatoes, braised red cabbage, sauteed savoy cabbage, roasted carrots, Ovington honey roast parsnips, Yorkshire pudding, red wine & rosemary sauce | Traditional Christmas pudding, Brandy sauce, Brandy snap tuile | Red wine and cinnamon poached pear, spiced mascarpone, mixed berry compote | Vanilla meringue, strawberry velouté, lime Chantilly cream, bittersweet chocolate soil | Sticky toffee Pudding, toffee sauce, Jude's honey and stem ginger ice cream, caramel shard |
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