THE BUSH INN

Christmas Day Preorder Form

Booking Name: **Booking Time:**

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

	Starters				Mains					Desserts			
Name	Roasted celeriac & apple soup, rosemary & garlic crouton	Venison & juniper terrine, blackberry gel, sourdough crostini, micro salad	Comte & gruyere twice baked cheese souffle, pickled red onion, walnut, caramelised apple & rocket salad	Chalk stream smoked trout mousse deviled eggs, trout roe, dill infused oil, pickled grelots	Turkey escalope with sage, onion & cranberry stuffing wrapped in smoked bacon, goose fat roast potatoes, smoked bacon & chestnut sprouts, pigs in blankets, braised red cabbage, sauteed savoy cabbage, caraway & Aspall cider roasted carrots, Ovington honey roasted parsnips, cranberry compote	Slow cooked rolled brisket of Hampshire beef, Jerusalem artichoke puree, charred baby leeks, crispy purple kale, smoked bacon, port & bone marrow sauce	Roasted rack of Romsey lamb, butternut squash fondant, chantenay carrots, coffee and celeriac puree, red wine jus	Butter braised turbot fillet, Wild Mushrooms, turned potatoes, wilted spinach, lemon, caper & dill cream sauce split with tarragon oil	Spinach, wild mushroom & chestnut wellington, roasted sprouts, crispy roast potatoes, braised red cabbage, sauteed savoy cabbage, roasted carrots, Ovington honey roast parnips, carrot & swede puree, Yorkshire pudding, red wine & rosemary sauce	Traditional Christmas pudding, rich brandy sauce, brandy snap tuile	Cappuccino cream profiteroles, toasted walnuts bittersweet chocolate sauce	Dark chocolate torte, winter berry compote and clotted cream	Raspberry & lime shortcrust tartlet, pistachio brittle, dark chocolate cremeux