

THE
CHERRY TREE
AT STEVENTON



Christmas
MENU



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☎ 01235 831222

Pay in full by 1st Nov 2018 & receive a
10% discount on your total food bill.
This offer does not include Christmas Day.

Christmas CELEBRATION

Available from November

Come and join us for your
Christmas celebration

3 Courses
£22.95
Per Person

2 Courses
£18.95
Per Person

Starters

Butternut squash, chilli and rosemary soup with rustic bread (v)

Smoked salmon with pickled cucumber, capers,
rocket salad and horseradish cream

Game terrine with cornichons, spiced fruit chutney and toast

Baked Camembert with sticky fig relish, celery and rustic bread (v)

Mains

Roast British turkey with pigs in blankets, stuffing,
seasonal vegetables and crispy roast potatoes

Roasted thyme buttered pheasant breast with a whisky jus,
seasonal greens and crispy roast potatoes

Slow cooked classic beef bourguignon with
seasonal vegetables and creamed potatoes

Grilled cod with a crayfish butter, seasonal greens
and minted new potatoes

Beetroot risotto with roasted chestnuts, chervil and
hard Italian style vegetarian cheese crisp (v)

Puddings

Traditional Christmas pudding with brandy sauce

Chocolate cheesecake with cranberry compote and
pistachio ice-cream (v)

Clementine posset with brandy butter ice-cream
and stem ginger shortbread (v)

Selection of British cheeses with quince jelly,
celery and oat biscuits (v)

Gluten free and vegan options are available please ask us for more details

Christmas Day

5 COURSE MEAL

A sumptuous feast ending
with coffee and sweet treats

5 Courses
£59.95
Per Person

Starters

Porcini and girolle mushroom consommé
with truffle, chives and gnocchi (v)

Seared scallops with parsley butter, cauliflower purée,
charred lemon and a lobster slaw

Potted duck livers served with sour dough toast, crispy bacon,
redcurrants and red wine reduction

Horseradish panna cotta with candy beetroot slices,
pickled beetroot, beetroot pearls and sour dough (v)

Refreshing Champagne sorbet with passion fruit

Mains

Roast British turkey with bacon wrapped chipolatas, cranberry
stuffing, seasonal vegetables and crispy roast potatoes

Roast sirloin of beef with homemade Yorkshire pudding, seasonal
vegetables, crispy roast potatoes and horseradish sauce

Roasted pheasant breast and thigh with smoked bacon and red wine
jus, braised red cabbage, cumin carrots and fondant potato

Ballotine of Scottish salmon with saffron potatoes,
buttered greens and a creamy lobster and brandy bisque

Roasted spiced squash, parsnip and tomato mascarpone tart with
crispy kale, purple basil jam and Jerusalem artichoke purée (v)

Puddings

Traditional Christmas pudding with brandy butter ice-cream

Clementine and stem ginger sponge with
honeycomb ice-cream and citrus sauce (v)

Rich chocolate and kirsch cherry trifle with tuile biscuits

British cheese selection with quince jelly, celery and oat biscuits (v)