



EAT, DRINK & BE
MERRY AT
THE HIGH FIELD
STUDIO

OUR CHRISTMAS MENU

Served from 28th November until Christmas Eve

£29.00 for 3 courses



STARTERS

Butternut Squash Soup, Toasted Seeds & Croutons

Venison & Pheasant Terrine, Plum & Ginger Chutney, Toasts

Smoked Mackerel Pâté, Pickled Cucumber & Fennel, Grilled Bloomer



MAINS

Free-range Worcester Bronze Turkey, Chipolatas, Sage & Onion Stuffing

Fillet of Salmon, Sautéed Leeks & Crushed Potatoes,
Chardonnay Cream Sauce

Moroccan-spiced Vegetable & Chickpea Tagine, Beetroot Barley &
Toasted Hazelnuts (also suitable for Vegans)

All served with Seasonal Vegetables & Roast Potatoes



DESSERTS

St Clement's Cheesecake

Dark Chocolate Pot, Candied Fruit, Almonds & Honeycomb
(also suitable for Vegans)

Individual Smidgen of Winterdale Cheese, Apple & Crackers



Allergens: before ordering, please ask one of our team if you want to know about our ingredients

Children are welcome & we are happy to make them simplified versions of our dishes.

If your child would like a small portion at half price, please ask us.

A 10% service charge is added to parties of six or more. All tips go to the team.