

Christmas at THE HIGH FIELD

Served Wednesday 25th November until Christmas Eve

Lunch 3 courses 29.50 or 2 courses 24.00 | Dinner 3 courses 31.50 or 2 courses 26.00

Includes donation to The Trussell Trust

STARTERS

Crown Prince Pumpkin Soup, Toasted Seeds & Rustic Wholemeal Croutons 🍷

Venison, Bacon & Pheasant Terrine, Cranberry Chutney, Toast

Baked Somerset Camembert, Truffle Honey, Walnut Crust & Sourdough

King Prawn Cocktail, Crab Mayonnaise

MAINS

Roast Free-range Turkey, Roots, Savoy Cabbage, Roast Potatoes, Chipolatas & Stuffing

Slow-roasted Cornish Lamb Shoulder, Celeriac Purée, Roasted Roots & Crispy Lamb

Spiced Sweet Potato & Kale Pie, Spinach & Wild Mushrooms 🍷

Pan-fried Salmon, Leeks, Edamame & White Beans Sauce, Gremolata

PUDDING

Chocolate Truffle Cheesecake, Black Cherry Compote & Crème Fraîche

Christmas Pudding Tart, Brandy Custard

Mulled Wine Poached Pear, Blackcurrant Sorbet 🍷

Beauvale & Rutland Red, Crackers & Chutney

🍷 Vegan dishes

Children are heartily welcome and we're more than happy to make them smaller, simplified versions of our dishes. A 10% service charge is added to parties of six or more, and all tips go to the team. **Allergens:** before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free from allergens. If you want to know more about how our dishes are cooked or prepared, please talk to us.



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