

The  
**CATHERINE WHEEL**  
est. 1765

## CHRISTMAS DAY

(Adult £110 | Under 13's £55)

Glass of Fizz on arrival

Bread Board and Festive Butters (GFA)

Whipped Goats Cheese, Pickled Beetroot, Truffle Croutons (V)  
Duck & Game Bird Liver Pate, Tring Beer Plumb Chutney, Reductant Gel, Sourdough Toast  
Butternut Squash, Chestnut & Watercress Soup (V/VE/DF/GFA)  
Wild Mushroom, Tarragon, Smoked Garlic on Toasted Sourdough (V)  
Beetroot Cured Gravlox, Lemon & Dill Crème Fraîche, Blini Cake, Fennel Salad

Limoncello & Citrus Sorbet (DF/V/VE/GF)

Roasted Norfolk Turkey Ballantine, Pigs in blankets, Roast Potatoes, Red Cabbage, Sweet potato & Carrot Mash, Yorkshire  
Pudding and Bread sauce. (GFA)

Essex Reared Beef Wellington, Roasted Squash Puree, Creamed Mash & Tenderstem Broccoli  
Wild Mushroom & Tarragon Wellington, Garlic Creamed Sauce, Tenderstem Broccoli (V/VE)  
Pan seared Seabass, Samphire, Clam & New Potatoes Chowder (GF)

Chocolate & Chestnut Cake, Chocolate Crumb & Pistachio Ice cream (GF)  
Traditional Christmas Pudding, Brandy Crème Anglaise  
Passionfruit & Orange Cheesecake, Lemon Sorbet (V/VE)  
Three Cheese Board – *Black Bomber, Baron Bigod, Roquefort*. (GFA)

Teas or coffees

Half size 'Children's Christmas Dinner' options as above for £55 per head.

\*We can provide children with a meal from our standard children's menu, if required. At the price of £20ph.

£10 deposit per head when placing the booking, and payment in full by the 1st of December.

PLEASE ASK FOR GF OPTIONS, DIETRY REQUIREMENTS, OUR ALLERGEN GUIDE, AND ANY OTHER SPECIAL  
REQUESTS WHEN BOOKING.