

# CHRISTMAS FEAST

## STARTERS

Severn and Wye smoked salmon,  
shallots, capers, parsley and lemon,  
sourdough toast

Spiced Crown Prince squash soup,  
toasted chestnuts and seeds, (vg)  
sourdough toast (v)

Potted Devon crab,  
pickled fennel and watercress,  
sourdough toast

Wild mushroom,  
chestnut and chicory tart, walnuts,  
lemon, parsley (vg)

Duck, orange, pistachio and  
tarragon rillettes, quince jelly,  
winter pickles, sourdough toast

## MAINS

Crown of English Rose turkey,  
pigs in blankets, goose fat roast  
potatoes, honey roasted carrots  
and parsnips, gravy, bread sauce,  
Brussel tops and chestnuts

8oz Aberdeen Angus rump steak,  
triple cooked chips,  
roasted shallot, béarnaise

Celeriac, spinach, leek and  
Sussex Charmer gratin,  
butternut squash puree,  
Jerusalem artichokes, Brussel tops,  
rosemary roast potatoes (v)

Slow cooked beef, star anise  
and parsnip suet pie, crushed  
winter roots, Brussel tops

Roast Scottish trout,  
creamed celeriac, fennel, leeks  
and gremolata

## PUDDINGS

Salted chocolate and cranberry  
tart, caramel ice cream

Spiced winter fruit Bakewell,  
clotted cream

Christmas pudding, spiced syrup,  
brandy butter ice cream

Chocolate and  
marmalade brioche bread  
pudding, chocolate ice cream

Blue Monday, Isle of Mull  
Cheddar, Cenarth brie, quince  
jelly, celery, seeded crackers  
(Supplement £2.50)

**2 courses £26 3 courses £32**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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