

# CHRISTMAS FEAST

## STARTERS

Smoked ham, orange and Sussex Charmer croquettes, capers and tarragon crème fraîche

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

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

Chicken liver parfait, winter pickles, quince jelly, sourdough toast

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

## MAINS

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

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

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

Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

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

## PUDDINGS

Spiced winter fruit Bakewell, clotted cream

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Christmas pudding, spiced syrup, brandy butter ice cream

Isle of Mull Cheddar, quince jelly, celery, seeded crackers

Apple and quince crumble, custard

## 3 courses £30

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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