PRINCE of WALES
SHRIVENHAM

Christmas Menu

2 courses 35 | 3 courses 40

STARTER

Duck and orange pâté
on toasted brioche with fresh figs and homemade red onion and red currant marmalade

Classic prawn cocktail
Tender plump prawns in a Tabasco-spiked Marie Rose sauce on a bed of crispy iceberg lettuce, garnished with a juicy crevette and lemon wedge

Homemade roasted vine tomato and basil soup (v)
with a dollop of pesto, served with warm bread and Netherend Farm butter

MAIN

Classic Christmas dinner
Butter-basted roast Turkey served with all the trimmings, with lashings of rich white wine gravy

Slow-braised beef steak in a red wine jus
Served with whole-grain buttery mash and spiced red cabbage

Oven-baked sea bass on a bed of wild mushrooms and gnocchi
in a Chardonnay cream sauce, topped with roasted cherry vine tomatoes

Butterbean, squash, and leek pie (v)
Served with festive trimmings and lashings of vegetable gravy

DESSERT

Apple tarte tatin
with salted caramel ice cream

Christmas pudding served with brandy sauce
Cream, custard, or ice cream also available

Dark chocolate torte
Served with a berry compote and clotted cream

A selection of local cheeses, artisan biscuits, and chutney
(Sourced from Bloomfield's Deli in Shrivenham)

All bookings are required to pre-order and place a 20% deposit of the total bill at the time of booking to secure their reservation.

If you have any dietary requirements, allergies or intolerances, please speak with a member of staff and we will be happy to assist you with your order. Be aware that this kitchen contains allergens. All prices are inclusive of VAT at the current rate. An optional 12.5% discretionary service charge will be added to your bill which goes directly to our staff.

PASSIONATE CASK MARQUE ABOUT QUALITY
FOOD HYGIENE RATING 5