



Christmas MENU



STARTER

Winter Squash & Thyme Soup (V, DF)

Silky squash with thyme & artisan sourdough.

Shredded Duck & Apple Compote Salad (GF, DF, NF)

Pulled duck with apple compote & toasted seeds.

Goat's Cheese & Caramelised Onion Tartlet (VG, NF)

Served with dressed leaves.

Smoked Salmon & Cream Cheese Flower (NF)

Smoked salmon arranged with herbed cream cheese & lemon on sourdough crudites.

MAIN COURSE

Roast Turkey Breast (GF, NF, DF)

With sage & onion stuffing, pigs in blankets, roast potatoes, honey-roasted root veg, & braised red cabbage.

Herb-Roasted Salmon Fillet (DF, NF, GF)

with crushed new potato cake, garlic & herb dressing, seasonal greens & lemon.

Mediterranean Vegetable Tart (V, NF, DF)

Roasted vegetables in a crisp pastry case with spiced red cabbage & glazed carrots.

Braised Beef Short Rib (GF, DF, NF)

Slow-cooked in red wine jus, served with creamy mashed potatoes & seasonal vegetables.

DESSERT

Sticky Toffee Pudding (GF, NF, VG)

Warm sponge served with rich toffee sauce & creamy vanilla ice cream.

Trillionaires Tart (GF, DF, NF, VG)

Rich, indulgent tart with a crunchy base, caramel layer & chocolate topping.

Christmas Pudding (GF, NF, VG)

Traditional steamed pudding served with warming brandy sauce.

Spiced Winter Fruit Crumble (GF, NF, VG)

Seasonal fruits with a lightly spiced crumble topping served with custard.

2 Courses for £29

3 Courses for £34

Email hello@jacobsandfield.com to book

VG - Vegetarian, V - Vegan, NF - Nut free (may contain traces), GF - Gluten free, DF - Dairy free

Please inform us of any allergies or intolerances. While we do our best to accommodate, our dishes may contain traces of allergens and are not guaranteed to be nut-free. Dishes can be adjusted to suit dietary requirements and allergies. A discretionary 12.5% service charge will be added to your bill. Gratuities are shared amongst all our staff.

