



The Three Hills

• BARTLOW •

FESTIVE MENU 2025

Available from December 4th

STARTERS

Cider and Onion soup

gruyère croûte GF(a)

Duck Liver Parfait

orange jelly, toasted milk loaf, apple, date and tamarind chutney

Crispy Coley Bites

lentil dahl sauce, mint yogurt, onion chutney, bombay mix GF(a)

Charred Leek

jerusalem artichoke, cashew cheese, crispy sprout leaves, pickled walnuts
VE/GF/N

MAINS

Roast Norfolk Turkey

apricot and sage stuffing, duck fat roast potatoes, pig in blanket, honey roast parsnip, red cabbage, brussel sprouts, gravy GF

Nut Roast

sage and onion stuffing, roast potatoes, maple glazed roast parsnip, red cabbage, brussel sprouts, gravy VE(a)/N

Chalkstream Trout

smoked haddock chowder, charred leek GF

Butternut Squash Tatin

dukkah pastry, spinach, apple, date and tamarind chutney, coconut squash purée VE/N

Herefordshire Fillet Steak (£10 supplement)

roscoff onion, ox cheek, creamed potato, cavolo nero, jus GF

DESSERTS

Christmas Pudding

brandy butter or vanilla ice cream GF(a)/VE(a)

British Cheeseboard (£4 supplement)

Treacle Tart

ginger crème fraîche VE(a)

Chocolate Delice

rum baba, coffee ice cream, cocoa tuille

Tea & Coffee

Petits Fours

Two Courses- £38

Three Courses- £48

V Vegetarian | VE Vegan | GF Gluten Free | DF Dairy Free | (a) Available

A discretionary service charge of 10% is added to all bills. All service charges are paid to our service team

Please notify your server of any allergies and/or dietary requirements.

