



The Three Hills

• BARTLOW •

FESTIVE MENU 2025

Starters

Cider and Onion soup
gruyere croute 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, goats cheese, crispy sprout leaves, pickled walnuts VE/GF/N

Mains

Roast Norfolk Turkey
apricot and sage stuffing, roast potatoes, pig in blanket, honey roast parsnip, red cabbage, brussel sprouts, gravy GF

Chalkstream Trout
smoked haddock chowder, charred leek GF

Butternut Squash Tatin
dukkah pastry, spinach, apple, date and tamarind VE

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)

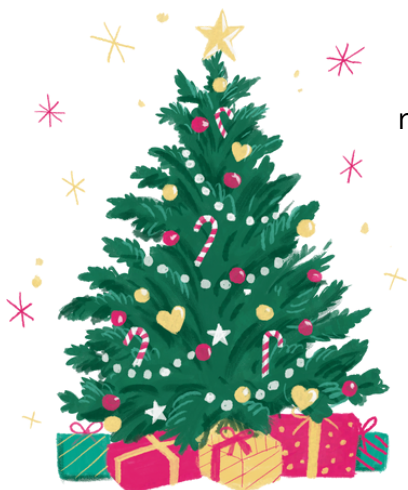
British Cheeseboard

Treacle Tart
ginger creme fraiche VE(a)

Chocolate Delise
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.