



The Three Hills

• BARTLOW •

FESTIVE MENU 2025

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.

