




# The Three Hills

• BARTLOW •


## CHRISTMAS PARTY MENU

### STARTERS

**Celeriac, Truffle and Walnut Soup**   
salt baked celeriac, black truffle oil, toasted walnuts

**Chicken, Leek and Mushroom Terrine**  
parma ham, homemade piccalilli, crostini

**Carpaccio of Loch Duart Salmon**  
cured in blood orange gin, spiced orange, horseradish gel, watercress

**Warm Goat's Cheese and Beetroot Tart**   
aged balsamic, mixed leaves

### MAINS


**Roast Norfolk Turkey Breast and Leg**  
duck fat roast potatoes, pigs in blankets, chestnut and onion stuffing, roasted parsnips, braised carrots, sesame seed brussels sprouts, Yorkshire pudding, red wine jus

**28 Day Aged Fillet of Beef (£6 supplement)**  
roasted cherry tomatoes, field mushroom, rocket and parmesan salad, triple cooked chips, red wine jus

**Pan Fried Stone Bass**  
saffron potato, turned vegetables, sea vegetables, lobster bisque

**Stuffed Heritage Pumpkins**   
roasted oats, cinnamon spiced cream, pecan, baby spinach, mixed wild mushrooms

### DESSERTS

**Christmas Pudding**   
served with either brandy cream, sauce or butter

**Mulled Berry Crème Brûlée**   
ginger, lemon shortbread

**Salted Caramel and Chocolate Torte**   
sweet popcorn, white chocolate crisp, white chocolate ice cream

**Cinnamon Poached Pear**   
dipped apples, raspberry sorbet

**British Cheese Board (£3.50 supplement)**   
quince, celery, apple, artisan bread and crackers

Tuesday to Thursday 2 Courses £24; 3 Courses £30  
Friday - Saturday 2 Courses £31; 3 Courses £37

A £10/head deposit is payable at the time of booking and all pre-orders must be received 1 week before the booking

 **vegetarian**

**Please ask for details regarding vegan, gluten free, dairy free and other dietary requirements**

**Our produce is sourced locally and in season in so far as is possible. All eggs used are free range. A service charge of 12% will be added to all tables of 8 or more. All service charges go to our service team.**