

The Three Kings, Haddenham

Available From 1st December to 24th December

Festive MENU

STARTERS

ROASTED BUTTERNUT SQUASH, PARSNIP & MAPLE SYRUP SOUP (V, VgA, GFA, DFA)

A VELVETY BLEND OF BUTTERNUT SQUASH AND PARSNIP, LIGHTLY SWEETENED WITH MAPLE SYRUP, SERVED WITH A WARM BREAD ROLL.

PRAWN & CRAYFISH COCKTAIL WITH AVOCADO (GFA, DFA)

JUICY PRAWNS AND SUCCULENT CRAYFISH TAILS TOSSED WITH FRESH AVOCADO IN A TANGY MARIE ROSE SAUCE INFUSED WITH FRESH DILL, SERVED ON A BED OF CRISP LETTUCE, GARNISHED WITH LEMON, AND ACCOMPANIED BY MELBA TOAST.

DUCK, CHICKEN & PISTACHIO TERRINE WITH FIG & DATE CHUTNEY (GFA, DFA)

A RUSTIC TERRINE OF DUCK AND CHICKEN, ENRICHED WITH PISTACHIOS, SERVED WITH FIG & DATE CHUTNEY, A LIGHTLY DRESSED LEAF SALAD, AND MELBA TOAST.

GOLDEN COD CROQUETTES WITH LEMON & DILL AIOLI (DFA)

CRISP GOLDEN COD CROQUETTES, ACCOMPANIED BY A TANGY LEMON & DILL AIOLI AND A FRESH GARDEN SALAD.

BEETROOT CARPACCIO (V, GFA, DFA, VgA)

MARINATED BEETROOT, THINLY SLICED AND TOPPED WITH CRUMBED GOAT'S CHEESE, TOASTED WALNUTS AND ROCKET, FINISHED WITH A LIGHT BALSAMIC VINAIGRETTE.

3 COURSE £34.50

2 COURSE £28.50

DIETARY KEY

V = Vegetarian

Vg = Vegan

VgA = Vegan option available

GF = Gluten-free

GFA = Gluten-free available

DF = Dairy-free

DFA = Dairy-free available

MAINS

TRADITIONAL ROAST TURKEY (GFA, DFA)

LOCALLY SOURCED FREE-RANGE TURKEY BREAST, SERVED WITH CHIPOLATAS WRAPPED IN BACON, GOOSE-FAT ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, HOMEMADE GRAVY, AND A YORKSHIRE PUDDING.

SLOW-BRAISED BEEF BRISKET BOURGUIGNON (GFA, DFA)

MELT-IN-THE-MOUTH BEEF BRISKET, SLOW-BRAISED IN RED WINE WITH BABY ONIONS, CHESTNUT MUSHROOMS, AND SMOKED BACON, SERVED WITH BACON-WRAPPED CHIPOLATAS, GOOSE-FAT ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, A YORKSHIRE PUDDING, AND A RICH BOURGUIGNON JUS.

PAN-ROASTED LAMB RUMP (GFA, DFA)

SUCCULENT LAMB RUMP, PAN-ROASTED TO MEDIUM AND SERVED WITH A FRAGRANT ROSEMARY AND RED WINE JUS, ACCOMPANIED BY BACON-WRAPPED CHIPOLATAS, GOOSE-FAT ROAST POTATOES, SAGE & ONION STUFFING, SEASONAL VEGETABLES, AND A FLUFFY YORKSHIRE PUDDING.

CHORIZO & HERB STUFFED PORCHETTA ROULADE (GFA, DFA)

SUCCULENT PORK BELLY ROLLED WITH SPICY CHORIZO, PROSCIUTTO, FENNEL, ONION, AND AROMATIC HERBS, SLOW-ROASTED TO CRISPY PERFECTION AND SERVED WITH A RICH RED WINE GRAVY AND ALL THE TRADITIONAL CHRISTMAS TRIMMINGS.

CORNISH HAKE SUPREME (GFA)

PAN-FRIED CORNISH HAKE SUPREME WITH A CREAMY WHITE WINE, LEMON & DILL SAUCE, SERVED WITH ALL THE FESTIVE TRIMMINGS.

CRANBERRY GLAZED NUT ROAST (V, Vg, DFA)

A HEARTY BLEND OF NUTS AND VEGETABLES, BAKED TO PERFECTION AND FINISHED WITH A SWEET CRANBERRY GLAZE, SERVED WITH FESTIVE VEGETARIAN TRIMMINGS.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (V, VgA, GFA, DFA)

A CLASSIC FESTIVE PUDDING, SERVED WITH YOUR CHOICE OF RICH BRANDY SAUCE, FRESH CREAM, OR VEGAN CUSTARD.

TREACLE SPONGE PUDDING (V)

A LIGHT AND COMFORTING STEAMED SPONGE, SERVED WARM WITH CREAMY CUSTARD OR VANILLA ICE CREAM.

TRADITIONAL STRAWBERRIES & CREAM CHEESECAKE (V)

A SMOOTH AND CREAMY CHEESECAKE ON A CRUNCHY BISCUIT BASE, TOPPED WITH FRESH STRAWBERRIES AND DRIZZLED WITH WHITE CHOCOLATE.

INDIVIDUAL MADAGASCAN VANILLA PANNA COTTA (V)

A DELICATE ITALIAN SET CREAM INFUSED WITH MADAGASCAN VANILLA, ACCOMPANIED BY A VIBRANT BERRY COULIS AND TOPPED WITH FRESH SEASONAL BERRIES.

HOMEMADE VEGAN APPLE & PEAR CRUMBLE (Vg, DF, GF)

A HEART-WARMING CRUMBLE OF SWEET APPLES AND PEARS, BAKED WITH A GOLDEN OAT TOPPING, AND SERVED WARM WITH VEGAN VANILLA ICE CREAM OR REFRESHING LEMON SORBET.

CHEESE & BISCUITS BOARD AVAILABLE ON REQUEST.

DIETARY INFORMATION

PLEASE INFORM OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS WHEN PLACING YOUR ORDER. FULL ALLERGEN INFORMATION FOR ALL OUR DISHES IS AVAILABLE UPON REQUEST. WHILE EVERY CARE IS TAKEN IN OUR KITCHEN, ALL DISHES ARE PREPARED IN AN ENVIRONMENT WHERE ALLERGENS ARE PRESENT, AND WE CANNOT GUARANTEE THAT ANY ITEM IS COMPLETELY FREE FROM TRACE ALLERGENS. SOME FISH DISHES MAY CONTAIN BONES. ALL OUR MEALS ARE FRESHLY PREPARED TO ORDER, SO YOUR PATIENCE IS APPRECIATED DURING BUSY PERIODS. ALL DISHES ARE SUBJECT TO AVAILABILITY, AND PRICES INCLUDE VAT AT THE CURRENT RATE. A NON-REFUNDABLE £10 DEPOSIT PER PERSON IS REQUIRED TO SECURE YOUR FESTIVE BOOKING IN ADVANCE.

BOOKING FORM

Please hand this form to a member of our staff or post it to us and we'll contact you to confirm your booking. If you'd prefer, you can phone us during normal pub opening hours.

DATE OF PARTY		TIME OF PARTY	
TOTAL IN PARTY		ADULT	
		CHILDREN (UNDER 12)	
ORGANISER			
NAME OF PARTY			
ADDRESS			
POSTCODE		TEL/MOBILE	
EMAIL ADDRESS			

STARTERS (write name of dish)	NUMBER OF ORDERS
MAIN COURSE (write name of dish)	NUMBER OF ORDERS
DESSERTS (write name of dish)	NUMBER OF ORDERS
OTHERS (please specify)	NUMBER OF ORDERS

PLEASE NOTE

Pre-orders are required in advance. Kindly inform us of any allergies or dietary requirements when booking. Full allergen information is available upon request. A **non-refundable deposit of £10 per person** is required to secure your festive booking.

Children's price applies to guests under 12.