



# The Boot Christmas Day 2017

*Fizz and Chefs Canapés on arrival*

## Starters

**Spiced Pumpkin Soup**

*sour cream*

**Our own Cured Salmon**

*horseradish, new potato and pea shoot salad*

**Old school Prawn Cocktail**

*brown melba toast*

**Roasted Field Mushroom**

*vegetable puree, stilton sauce*

**Sticky Asian Chicken Pancake,**

*pakchoi, honey, ginger and soya sauce*

## Main Course

**Butter Roasted Norfolk Turkey**

*sage, onion stuffing & festive trimmings*

**Crispy Pork Belly**

*black pudding, broad beans, radish, sautéed potato*

**Beef Bourguignon**

*garlic mash*

**Mushroom and Pancetta Linguine**

*creamy white wine sauce (- Pancetta = Veg)*

**Roasted Eynsham Park Partridge**

*roasted vegetables, game chips, redcurrant sauce*

## Desserts

**Christmas Pudding**

*brandy sauce*

**Raspberry Creme Brulee**

*homemade shortbread*

**Pear Panna Cotta**

*raspberry and pear coulis*

**Chocolate Brownie**

*vanilla ice cream and toffee sauce*

## Coffee

*homemade chocolates*

**£60 Per Person**

**£30 Children**

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