



# THE FIVE ARROWS

Waddesdon

## Amuse bouche

Jerusalem artichoke soup

## Starter

Seared hand dived scallops

Granny smith apple, pork belly

Pan fried Waddesdon Estate pigeon breast

Roasted swede, truffle, watercress

Eythrope Estate beetroot and port terrine

Horseradish, dill

## Main

Gressingham turkey

Chestnut and sage stuffing with all the trimmings

Fillet of Galloway beef

Dauphinoise potato, beef fat carrot, wild mushrooms, truffle jus

Olive oil poached halibut fillet

Salt baked celeriac, barley and vegetable broth

## Dessert

Dark Chocolate tart

Salted caramel ice cream

Rothschild wine poached pear

Vanilla ice cream, frangipane

Christmas pudding

Brandy sauce

## Cheese

A Selection of British cheeses

Fig jam, celery, grapes and oat biscuits

If you have an allergy or intolerance please speak to a member of staff before ordering.

A discretionary 10% service charge will be added to your bill, just let us know if you would prefer to have it removed.