



The Owl's Festive Menu

Starters

Winter parsnip soup, chestnut scone **(V)**

Beetroot Gravadlax, horseradish rémoulade

Duck liver terrine, caramelised plums, cranberry compote, toasted Oxford sourdough

Melon duo, mulled fruit compote, Balsamic sorbet **(V)**

Mains

Roast turkey ballotine, cranberry and chestnut stuffing, duck fat roast potatoes, chipolata

Roasted filled plaice fillet, spinach and green beans, Dauphinoise potato, chive Hollandaise

Braised blade of beef, Bourguignon sauce, pancetta mash

Stilton and spinach lattice tart, risolé potatoes, roasted chestnuts, vegetarian gravy **(V)**

All served with honey glazed parsnips, carrots and Brussels sprouts

Desserts

Christmas pudding, brandy sauce

Roasted peach, honeycomb ice cream, toffee sauce

Chocolate fondant, vanilla ice cream

Mince pie Eton mess, brandy sauce

Cheeseboard – Cheddar, Stilton and Brie

2 courses 20.95

3 courses 25.95

Not all ingredients are listed please declare all allergens and intolerances

Tamworth Road, Cliff, Warwickshire, B78 2DL

T: 01827 875111

E: theowltamworth@gmail.com