



Christmas Day 2023

£120.00 per person

Lunch will be served at 1.00pm

Winter vegetable & pesto soup - *ciabatta*

Scottish smoked salmon & prawn cocktail - *brown bread & butter*

Chicken liver parfait, caramelised onion chutney

Pan-fried Scottish scallops, bacon lardons & creamed leeks - *gf*

Crispy Scottish camembert & cranberry sauce

Wild mushrooms, garlic, herbs, cream cheese & ciabatta - *v*

Six Jersey rock oysters & red wine, shallot vinegar - *gf*

* Jodie Baxter, Cottage Farm, Chudham turkey breast, sage & onion stuffing, pigs in blankets,

*Roasted 28-day dry-aged Sirloin of Hockley Farm, Odiham - Hereford beef

*Baked mushrooms, creamed leeks & Stilton - *gf v*

*Served with roast potatoes, honey roasted parsnips, chestnut Brussel sprouts, assorted vegetables, cauliflower cheese, Yorkshire pudding & gravy

Cod supreme, pesto, white bean, spinach & tomato stew - *gf*

Roasted Mediterranean vegetables, vegan feta cheese, vegan pesto & roasted new potatoes - *gf, vegan*

Christmas pudding & brandy sauce

Baked figs, Marsala, honey, almonds & crème fraîche *gf*

Chocolate brownie & vanilla ice cream *gf*

Sticky toffee pudding with clotted cream

Prosecco & strawberry cheesecake, fruit compote, clotted cream & cherry ice cream

Selection of English cheese & biscuits

gf = gluten free, *v* = vegetarian

A deposit of £50.00 per person is required to confirm your reservation

Pre-orders to be received by 15th December 2023

Please inform us of any food preferences, allergies or intolerances (including vegan options) when booking your table

10% discretionary service charge will be applied to your final bill

For details, please call 01252 842 484 or e-mail festive@phoenixinn.co.uk or izzy@phoenixinnhw.co.uk

No concessions

All dishes are subject to change due to market availability