



The Mallard Christmas Day Menu

.....
Price per person £114.95
.....

Starters

Duck confit, green peppercorn terrine, spiced plum chutney, toasted brioche (gfa) 519 kcal

French onion soup, Gruyère cheese croute 610 kcal

King prawn and scallop Thermidor, Pecorino cheese crumb (gf) 399 kcal

Ox cheek and red wine suet pudding, celeriac truffle purée, red wine jus (gf) 440 kcal

Smoked salmon, cucumber, grape and dill salad, salmon caviar and horseradish cream (gf) 251 kcal

Cep mushroom arancini, wild mushroom velouté, roast king oyster mushrooms (vg, gf) 338 kcal

Mains

Roast turkey, duck fat roasties, pigs in blankets, sprouts, chestnuts and all the trimmings (gf) 1227 kcal

Chalk stream trout Wellington, fennel purée, saffron potatoes, Champagne butter sauce 721 kcal

Roasted dry aged sirloin of beef, shredded beef croquette, fondant potatoes, Bordelaise sauce (gf) 1103 kcal

Jerusalem artichoke, shallot and Cropwell Bishop Stilton tart, roast beetroot, sherry sauce (v) 783 kcal

Pan fried venison loin, glazed fig, pressed thyme potato terrine, juniper jus (gf) 648 kcal

Puy lentil, butternut squash and borlotti bean haggis, red cabbage purée, roast cocotte potatoes (vg, gf) 532 kcal

Pudding

Christmas pudding, brandy sauce (v, gf) 740 kcal

Rich dark chocolate fondant, Kirsch soaked cherries, white chocolate ice cream (v, gf) 673 kcal

Pear and mincemeat crumble tart, Bramley apple sorbet, cider syrup (vg, gf) 546 kcal

Blackberry, orange marmalade cream and stem ginger Pavlova (v, gf) 429 kcal

Banoffee and Biscoff cheesecake pot, caramelised banana (v) 635 kcal

Selection of British and French cheeses, spiced apricot chutney, oatcakes (gfa) 899 kcal

Cafetière of coffee or tea with a warm mince pie (v, gf) 281 kcal



Additional Menu Information

Please speak to a member of crew if you have any food allergies or intolerances before ordering. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Mallard