

FESTIVE NIGHT menu

02, 03, 09, 10, 16 & 17 December from 7pm

2 courses £22.50

3 courses £29.50

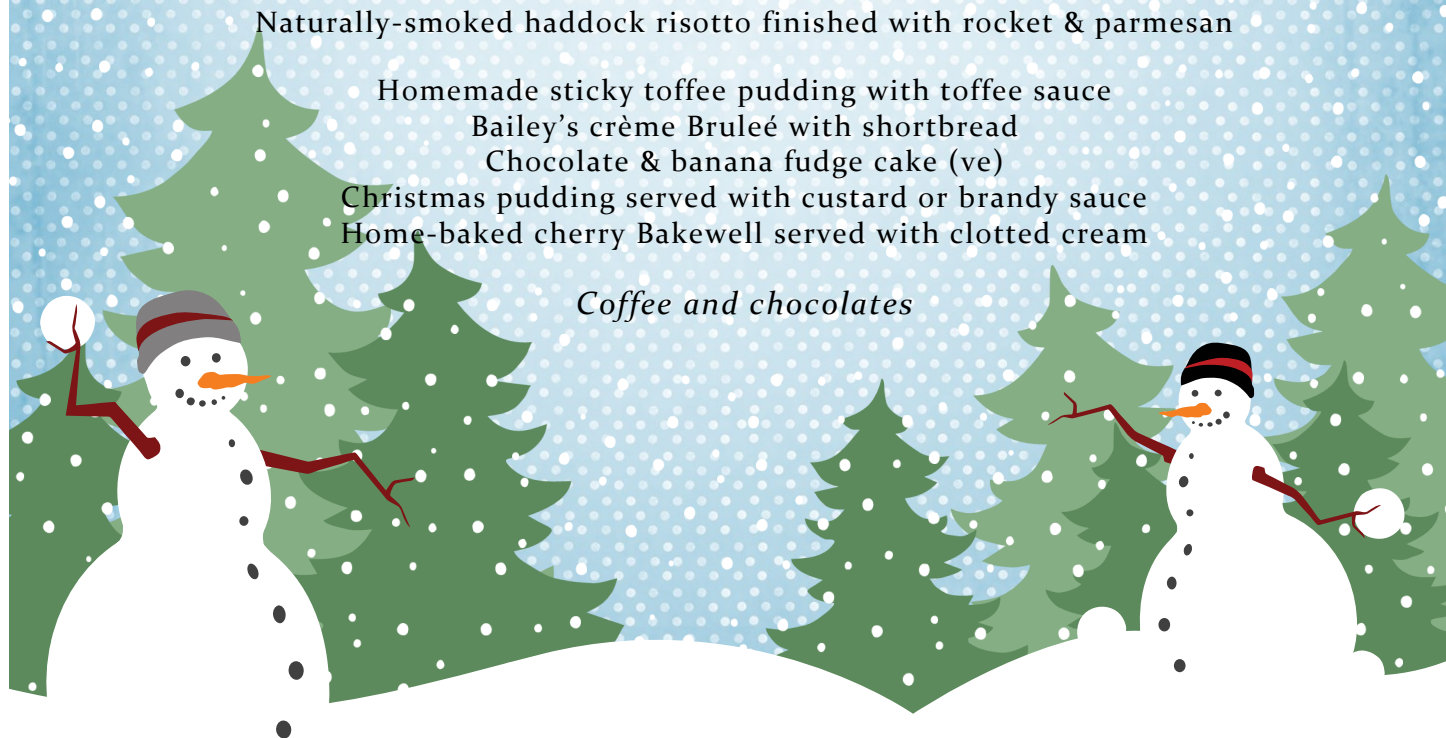
£10 per head deposit to confirm booking

Roast butternut squash & ginger soup (v, ve, gf)
Vodka & fennel cured salmon with lime crème fraiche
Kale, chestnut & mushroom bon-bon with cherry sauce (ve)
Homemade chicken terrine with leeks & apricot and Stove chutney
Warm goats cheese pear and candied pecan salad

Traditional roast turkey, chipolatas and homemade chestnut & sage
stuffing
Beetroot and red onion tart tatin (ve)
Mushroom, spinach & blue cheese en-croute (v)
Confit duck leg, honey glazed and finished with a spiced clementine
sauce
Naturally-smoked haddock risotto finished with rocket & parmesan

Homemade sticky toffee pudding with toffee sauce
Bailey's crème Bruleé with shortbread
Chocolate & banana fudge cake (ve)
Christmas pudding served with custard or brandy sauce
Home-baked cherry Bakewell served with clotted cream

Coffee and chocolates



The Stove, Manor farm, 14 Alms Hill, Bourn, CB23 2SH

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www.thestovebourn.co.uk