

Beacon POP-UP @ Stix

FESTIVE MENU

STARTERS

Fillet of beef carpaccio shaved truffle roquette and Parmesan

Roulade of dressed crab, fire roasted red pepper and celeriac and nutmeg remoulade

White wine poached William pear, candied walnuts, barkham blue cheese, chickory and honey mustard dressing

MAINS

Roasted crown of turkey, confit leg, pigs in blankets, Buckinghamshire pudding, roasted and confit root vegetables and buttered Brussels with rich game jus

Steamed fillet of wild cod, mussels, samphire, crispy pancetta, braised kale and mini fondant potatoes

Slow braised bird in a bird in a bird - pheasant, pigeon, grouse, turkey, duck and hen, slow cooked in a rich white wine parsley and herb cream sauce, covered in crumbly suet pastry, buttered spinach and champ mash

DESSERTS

Classic Christmas pudding, homemade mini mince pie and brandy sauce

Trio of chocolate - Bailey's chocolate mousse, white chocolate parfait with crushed pistachios, milk chocolate and hazelnut tart with winter berry compote

Trio of citrus - classic lemon posset, blood orange sorbet, lime and winter berry jelly, glazed red currants and mint syrup

£37.50 per head. Vegetarian options available upon request.

**NO SERVICE CHARGE ADDED. ALL TIPS GO TO OUR STAFF!
PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR PREFERENCES**