

Feel the Willow Christmas Magic

FESTIVE MENU

2 COURSE DINING £32 | 3 COURSE DINING £40
A GLASS OF FESTIVE FIZZ & CANAPÉS ON ARRIVAL: ADD £15PP

AVAILABLE 1-24 DECEMBER BY PRE ORDER & DEPOSIT
PLEASE EMAIL BOOKING ENQUIRIES TO CONTACT@THEWILLOWTREEBOURN.COM

STARTER

SLOW COOKED PORK BELLY, CRACKLING, SOUR CHERRY & FENNEL (GF,DF)

BEET CURED SALMON, CRISPY CAVOLO NERO, SEA HERBS, CAPERS (GF,DF)

CARAMELISED RED ONION & THYME TARTE TATIN, GLAZED GOATS CHEESE (V,PBO)

CAMBRIDGE BLUE, PEAR, POMEGRANATE, CROUTONS, HONEY, PISTACHIO CRUMB (V,PBO)

SPICED PARSNIP SOUP, PARSNIP CRISPS, HOUSE BREAD (GFO,PBO)

MAIN FEAST

ROAST NORFOLK TURKEY, CRANBERRY & CLEMENTINE STUFFING, PIGS IN BLANKETS (GF)

ROAST CELERIAC & BEETROOT WELLINGTON, GARDEN STUFFING (GF,PB)

BOTH ROASTS WITH GARLIC & ROSEMARY ROASTIES, SEASONAL VEGETABLES, HOUSE JUS

BEEF BOURGUIGNON, PANCETTA, TARRAGON MASH, BABY CARROTS (GF)

PAN FRIED FILLET OF SEA BASS, SAUCE VIERGE, SAFFRON POTATOES (GF, DFA)

THE CHRISTMAS CLUB BURGER: BEEF, TURKEY, PANCETTA, BRIE, CRANBERRY RELISH, & TRUFFLE FRIES (GFA)

DESSERT

CHRISTMAS CRUMBLE, GINGERBREAD CRUMB, VANILLA BEAN CUSTARD (GF,PBA)

STICKY TOFFEE, BAILEYS BUTTERSCOTCH SAUCE, VANILLA ICE CREAM (GF)

BARON BIGOD, TRUFFLE HONEY, CANDIED WALNUTS (GFA)

WILLOW CHOCOLATE ORANGE CREME PIE

CHRISTMAS PUDDING, BRANDY SAUCE

CHILDREN

STARTER: GARLIC BREAD OR SOUP | MAIN: ROAST TURKEY, BURGER & FRIES, OR PASTA

DESSERT: BROWNIE, STICKY TOFFEE OR ICE CREAM - 2 COURSES £15 | 3 COURSES £20 (UNDER 12'S)

GF GLUTEN FREE | PB PLANT BASED | DF DAIRY FREE | A ALTERNATIVE
PLEASE NOTIFY US OF ANY FOOD ALLERGIES | CONTAMINENTS PRESENT IN KITCHEN
MENU SUBJECT TO CHANGE | ALL MADE FROM SCRATCH USING QUALITY LOCAL PRODUCE