



Christmas Day Lunch

Adults £87.00

Children under 13 £52.00

A glass of Prosecco or Elderflower Bubbly

TO START

served with a selection of bread rolls (gf available)

Roasted Parsnip Soup finished with curry oil (vg) (gf)

Ballotine of Confit Duck, red onion marmalade, parma ham, orange salad (gf)

Goat's Cheese Panna Cotta, pickled beets, candied walnuts (v) (gf)

FISH COURSE

Smoked Salmon and Cream Cheese Roulade, baby capers, fennel and cucumber salad (gf)

MAIN COURSE

served with festive vegetables and potatoes

ROAST TURKEY BREAST

with chestnut stuffing, pigs in blankets and roast gravy

SLOW COOKED BLADE OF BEEF

served with a red wine sauce (gf)

POACHED SALMON SUPREME

new potatoes, green beans and a caper butter sauce (gf)

PUFF PASTRY PARCEL OF WILD MUSHROOMS, SPINACH AND CREAM CHEESE

with a Madeira, truffle oil and tarragon cream (v)

MEDITERRANEAN VEGETABLE ROULADE

with a chickpea and tomato sauce (vg) (gf)

TO FINISH

Dark Chocolate and Walnut Torte, blackberries, vanilla clotted cream (v) (gf)

The Walnut Tree Christmas Pudding served with brandy sauce (v)

Lemon Posset, raspberry jelly, shortbread and Chantilly cream (v)

Fresh Fruit Salad with mulled wine syrup and passionfruit sorbet (vg) (gf)

Award Winning Artisan Cheeses, fig and apple jam, celery, grapes and cheese biscuits

(gf biscuits available)

Coffee and Truffles

(v) = vegetarian

(vg) = vegan

(gf) = gluten free

Christmas 2024
THE WALNUT TREE INN

21 Station Road, Blisworth NN7 3DS
01604 859551 • www.walnut-tree.co.uk

*Important information:
All our food is prepared in a kitchen where known allergens maybe present. Please note we take care to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen.*

**The labels on items in our menu to denote Vegan, Vegetarian and Gluten Free dishes refers to the intentional ingredients of any dish to give our customers an informed choice.*