CHRISTMAS DAY

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Adults - 100pp | Kids - 50pp

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present.

Please ensure a member of the team is aware that you are ordering from this menu.

STARTERS

Pan-fried wood pigeon, spiced pickled pear, blackberries & roasted hazelnut dressing (^) (899 kcal)

Spider crab cocktail, Cornish crab claw, French mayonnaise, chilli & mango salsa (518 kcal)

Steak tartare, chargrilled caraway, roast beef marrow & watercress (568 kcal)

MAINS

All served family style with duck fat roast potatoes, sprouts & pecan nuts, maple roasted roots, braised red cabbage, pigs in blankets & plenty of gravy (^).

Turkey Ballotine duck fat potato fondant (1844 kcal)

Roast Scottish Cod

Pink Fir potatoes, spinach, sea vegetables, buttermilk & basil oil (1558 kcal)

Tahini Roast Cauliflower Steak (ve) (^)
piquillo pepper sauce, sultana purée, sprouts & pecans,
toasted almonds, pickled baby onions (1375 kcal)

Blood orange sorbet (ve) (64 kcal)

PUDDINGS

Pedro Ximenez poached pear, Sauternes jelly, prunes, sunflower seed brittle, blackberry sorbet (^) $(617 \, kcal)$ Chocolate & sea salt mousse, drunken sour cherries, pistachio & cocoa nib (v) (^) $(773 \, kcal)$ Blackberry parfait, spiced apple caramel & sunflower seed brittle (v) (^) $(701 \, kcal)$

AFTFRS

Dark chocolate covered honeycomb (ve) (143 kcal) with Paddy & Scott's coffee (194 - 330 kcal) or Brew Tea (0 kcal)

Adults need around 2000 kcal a day.

A discretionary service charge of 12.5% will be added to the bill at the end of your meal on the day of the event. It is split equally between our waiting team, our bartenders and our chefs (and is greatly appreciated - thank you!).

(v) suitable for vegetarians, (ve) suitable for vegans, (^) contains nuts &/or seeds.

Please be aware the allergen information for our dishes may change between the date of booking and the date of your visit.

We would advise all of our guests contact a member of the team on the date of their visit to confirm the allergen information of their selected meals.

For full allergen information, please visit our website: thefoundrybell-wokingham.co.uk

For full terms & conditions please view our main menu.