



Johnson's

OF OLD HURST Since 1899

FESTIVE MENU

2 COURSE - £32

3 COURSE - £39

STARTERS

SOUP OF THE DAY (V)

FRESH, LOCALLY SOURCED, ROOT VEGETABLES.
ACCOMPANIED WITH A SMOKED PAPRIKA &
PARMESAN PUFF PASTRY TWIST

SMOKED SALMON ROULADE

FILLED WITH CREAM CHEESE AND DILL
SERVED WITH APPLE SLAW, MIXED LEAF

BREADED BRIE (V)

LIGHTLY FRIED SOMERSET BRIE SERVED SIMPLY WITH
A WARM, FRESH CRANBERRY AND ELDERFLOWER
COMPOTE

HAM HOCK & GARDEN PEA TERRINE

SERVED WITH PICALLILI, MIXED LEAF SALAD AND
GARLIC CROSTINI

MAIN COURSES

JOHNSON'S HOME REARED BRONZE ROAST TURKEY

CRANBERRY, APRICOT & SAUSAGE MEAT STUFFING, PIGS IN BLANKETS, DUCK FAT ROASTED
POTATOES, HONEY ROASTED CARROTS & PARSNIPS, WINTER GREENS AND A RICH GRAVY

HAUNCH OF VENISON

SEARED VENISON STEAK (SERVED PINK) ACCOMPANIED BY A VENISON BONBON
WITH DAUPHINOISE POTATOES, WINTER GREENS AND A RICH REDCURRANT & PORT SAUCE

ROASTED MEDITERRANEAN VEGETABLE TART (V)

GOATS CHEESE & VEGETABLE TART WITH A YELLOW CAPSICUM SAUCE, ROASTED BABY POTATOES &
WINTER GREENS

BAKED SEA BASS FILLET

PRAWN & PROSECCO CREAM SAUCE, ROASTED BABY POTATOES & WINTER GREENS

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

SERVED WITH BRANDY SAUCE

CHOCOLATE FUDGE CAKE

AND VANILLA ICE CREAM

LEMON & LIME CHEESECAKE

CRUSHED RASPBERRIES, CREME FRAICHE

HOMEMADE APPLE STRUDEL

SERVED WITH CUSTARD OR VANILLA ICE CREAM

TO BOOK, CONTACT: 01487 824658, OPT. 3

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