



APPLEGARTH

RESTAURANT • COOKERY SCHOOL • DELICATESSEN



CHRISTMAS COCKTAILS

- Prosecco Royale £8.50
Spicy orange & Haslemere 'Gin'ger £8.50
Christmas Apple Spritz £8

STARTERS

- House cured trout gravadlax, caraway buttered rye bread, lemon and dill
Chicory, watercress and baby bok choy salad,
orange and grapefruit vinaigrette, pumpkin pesto
Wild mushroom arancini, pickled walnut ketchup
Goose and smoked ham hock terrine, spiced butter,
quince purée, apple, toast



MAIN COURSES

- Roast Turkey and Parma ham parcel, Brussel sprout and bacon purée,
crispy sage stuffing, Marsala jus
Roast Cornish cod, barley risotto with roasted cauliflower, capers and raisins
Orecchiette pasta, pearl onions, sage, hazelnuts, sprout tops
12hr lamb shoulder, apricot glaze, crushed root vegetables, creamed kale
(All main courses served with, roast potatoes, red cabbage, chantenay carrots and piccolo
parsnips, Brussel sprouts, honey glazed pigs in blankets,
cranberry sauce and gravy)

DESSERTS

- Applegarth's Christmas pudding, Meadow Cottage rum butter ice cream
Pear and lime leaf crumble, coconut yoghurt
Dark chocolate pecan pie, salted caramel ice cream
Levin Down, Barkham Blue, Mull of Kintyre cheeses,
apple chutney, grapes and crackers



- Americano and Mini mince pies
Christmas favours



2 COURSES £27.50 4 COURSES £35

Please make us aware of any allergies and ask for further details of dishes that contain allergens.

This menu is subject to a discretionary 10% service charge.

All prices include VAT.

Tables by advanced booking only - £5 deposit per person on reservation.

Orders to be placed a minimum of five days in advance of dining.

Merry Christmas