

Christmas Day Menu

£79.95.00 per Person

Bookings for 12noon for 12.30pm dining

Selection of Antipasto to Share

Cream of Cauliflower and Chestnut Soup (V)

With our fresh, warm Bread

Pan Fried Wood Pigeon Breast with Sprout and Celeriac Puree

Served with a Black Berry Couli

Gravalax of Salmon with Lime Sorbet

Served with Dill Cucumber

Duck Liver and Gin Parfait

Served with Ciabatta Bread

Deep Fried Breaded Camembert (V)

Served with Plum Sauce and Brioche Bread

Palate Cleansing Sorbet

Traditional Warwickshire Farm Turkey with Pork, Apricot and Pistachio Stuffing

Served with Cider and Walnut gravy and all the trimmings

Venison Loin with Green Pea Truffle and Parsnip Puree

Served with Butternut Squash Confit and toasted, glazed Baby Beets

Tuna Steak with White Bean Puree

Served with a Currant and Pine Nut Salad

Pumpkin Ravioli with White Beans (V)

Finished with a Vegetable Broth

Traditional Homemade Christmas Pudding

Served with our Brandy Sauce

Baileys and Banana Trifle

Terry's Chocolate Orange Brownie

With Chantilly Cream

The Three Pigeons Cheese Board

Served with a selection of Festive Chutneys and Crudities

All prices include VAT.

A non-refundable deposit of £25 per head is required at time of booking.
Pre-orders and full payment will be required by the 1st December 2017.