



At The Shed we farm, forage, and produce seasonal British food.  
This Menu is suited to groups sharing and celebrating

### **THE SHED CHRISTMAS FEAST MENU DECEMBER 2018**

#### **MOUTHFULS**

JERUSALEM ARTICHOKE BARK, CAMELOT BLUE, QUINCE  
TROUT 'TARTAR', TAPIOCA CRISP, LEMON GEL  
TURKEY AND TARRAGON SAUSAGE ROLE  
MUSHROOM MARMITE ECLAIR, EGG CONFIT

#### **NUTBOURNE CURES**

GIN CURED CHALK STREAM TROUT, BEETROOT, BUTTERMILK, MARIGOLD, MUSTARD SEED  
SPICE CURED MALLARD, BRAISED CHICORY, HIBISCUS, SORREL  
SHED SOURDOUGH BREAD, MALTED BUTTER

#### **SHARING PLATES FOR THE TABLE**

LULWORTH SCALLOP, FERMENTED GARLIC, BALSAMIC CAVIAR, DILL  
PARTRIDGE POPCORN, PINE AND ROSHIP KETCHUP  
BLACK TRUFFLE & MANOR FARM CHEDDAR FONDUE, COMICE PEAR, SOURDOUGH SOLDIERS

#### **PRIME CUTS CHOICE OF**

GRILLED SUSSEX VENISON, PARSLEY ROOT, REDCURRANT, SUSSEX SEED CLUSTERS, GAME JUS  
POLLOCK & RAINBOW CHARD WELLINGTON, WATERCRESS CRÈME FRAICHE  
WILD MUSHROOM RAGU, WHIPPED CELERIAC, TARRAGON

#### **PUDS**

CHESTNUT MOUSSE, CARAMALISED WHITE CHOCOLATE, MERINGUE, MILK GRANITA  
HONEYCOMB CRUNCHY, MASCAPONE, TARRAGON SUGAR  
MINCE PIE JAMMY DODGER



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Please let us know if you have any allergies or dietary requirements so we can make suitable suggestions. A discretionary 12.5% service charge is added to every bill.  
Game dishes may contain shot.