Christmas Menu at the Ostrich

All our dishes are made by our chef, Mark, and prepared to order. Please notify our servers of any ALLERGIES or INTOLERANCES at the time of booking your pre-order.

3 Courses £44; Any 2 courses £39.50

Available by pre-booking

Starters

Spiced Carrot & Lentil Soup **(Vegetarian but Vegan alternative available)**

Homemade spiced carrot & lentil soup served with warm bread (GF available) & Netherend butter

Prawn & Smoked Trout Arancini **(GF alternative available)**

Homemade prawn & smoked trout arancini with spiced tomato sauce

Walnut & Cranberry Cheese Bake **(GF alternative available)**

Homemade individual walnut and cranberry cheese bake served with warm bread

Three Bird Terrine **(GF alternative available)**

Homemade duck, pheasant & partridge terrine served with warm toast and a spiced chutney

Main Course

Turkey Paupiettes **(GF alternative available)**

Turkey filled with forcemeat wrapped in bacon served with pigs in blankets sage & cranberry stuffing rich cranberry & sage jus, roast potatoes & seasonal vegetables

Ox Cheek & Stilton Pudding **(GF alternative available)**

Homemade ox cheek & silton steamed pudding slow cooked ox cheek in a rich wine jus with stilton served with creamy mash potato & seasonal vegetables with a rich cooking liquor jus

Pork Belly rolled with Cranberry, Apricot & Sage

Pork belly stuffed with cranberry, apricot & sage slow cooked in cider served with a bubble & squeak potato cake with braised red cabbage & a rich cooking liquor jus

Pan Seared Sea Bass Fillet **(GF alternative available)**

Pan seared sea bass fillet served on a bed of spinach with a tomato potato cake, and a Pernod & lime cream

Chestnut & Winter Vegetable Wellington **(Vegetarian/Vegan, GF alternative available)**

Homemade chestnut & winter vegetable wellington served with thyme braised new potatoes seasonal vegetables & a wild mushroom jus

Desserts

Chefs Grandmas Christmas Pudding (Vegetarian, GF alternative available)

Homemade Christmas pudding served with brandy cream

Chefs Brownie, Chocolate Orange Cheesecake (Vegetarian and GF)

Homemade brownie, chocolate orange cheesecake served with cream

Nightjar Gingerbread Cake (Vegetarian)

Homemade Nightjar (local Stout) gingerbread cake served with Kelsmor cinnamon ice cream

Cheese Board

A selection of Welsh & English cheeses with homemade chutney, grapes & Millers cheese biscuits

Fresh Coffee with homemade Mince Pies (Vegetarian and Vegan)

Let us know what you think

We hope that you have enjoyed your meal and would like to share your experience and photos.
Here are some QR Codes to make it easy for you:

Trip Advisor Google Instagram Facebook

Poor coverage? Use the Ostrich Free Wifi.

Service

Any issue with our service or food, please let us know so that we can resolve it on the spot!
Service is not included. 100% of the gratuities goes to our staff