



CHRISTMAS MENUS

*Have a holly
jolly Christmas!*

Christmas Day Menu

3 Courses at £65.00

Starters

Pumpkin veloute with black truffle and soft poached quail's egg
Cannellini of smoked Scottish salmon with Brixham crab and North Sea prawns
Terrine of duck rillettes, Foie gras, tender leeks with Muscat jelly and toasted brioche
Shaved beetroot with goats cheese curd, apple jelly and pickled beetroot

Main Courses

Traditional black Norfolk turkey, duck fat roast potatoes, chestnut stuffing and seasonal vegetables
Seared Halibut, lobster and chive sauce and butter poached Scallop
Medallion of aged beef, celeriac and parsley remoulade, fondant potato and red wine sauce
Artichoke "en croute" grilled Provençal vegetables, lemon butter

Desserts

Chocolate and raspberry macaroon
Lemon meringue pie, Vanilla custard
Traditional Christmas pudding with brandy sauce and cinnamon ice cream
Coffee, tea and toasted stollen

Optional Cheese Course (£6 Supplement)

Selection of seasonal Christmas cheeses

Boxing Day Menu

(as Sunday a la Carte)

2 Courses - £28.00
Desserts - £6.00

Starters

- Terrine of Aylesbury duck, onion puree & scotch quail's egg
- Gazpacho Andalouse with warm tian of courgette & tomato, prawn tempura
- Poached asparagus with quail eggs, herb salad & citrus vinaigrette
- The Village Gate prawn cocktail
- Salad of candied beetroot, goats cheese curd, peas & yoghurt
- Marinated salmon with brixham crab, pickled ginger & lemon dressing
- Chicken liver parfait, port wine jelly & toasted artisan bread

Main Courses

- 28 day aged sirloin of beef, roast potatoes, seasonal vegetables, yorkshire
- Braised breast of chicken in red wine with mushrooms, onions & lardons
- Roast leg of Scotsgrove lamb, roast potatoes & seasonal vegetables
- Grilled half of lobster with baby leeks & chunky chips
- Risotto of pea & young courgette
- Poached loch salmon, new potatoes & hollandaise sauce
- Breast of duck with parsnip & apple mash, wild mushrooms & madeira jus
- Calf's liver & bacon, mashed potato & lyonnaise sauce
- Buckinghamshire ground chuck and rump steak burger, smoked back bacon & truckle cheddar, served with shredded lettuce, tomato, fried wallies & maris piper chips, Village Gate ketchup & mayo
- Beer battered fish, homemade chips, mushy peas, lemon & tartare sauce

Desserts

- Warm chocolate sponge, chocolate sauce & vanilla ice cream
- Strawberry shortbread with vanilla cream
- Sticky toffee pudding & butterscotch sauce with vanilla ice cream
- Peach pannacotta
- Apple tart tatin with vanilla anglaise & ice cream
- Carpaccio of pineapple with caramel & black pepper ice cream
- Selection of three British farmhouse cheeses served with Cranberry & grape chutney & homemade thyme shortbread biscuits

“Holly” Party Menu

(for parties of 12 or more)

Monday - Thursday £23.00

Friday, Saturday & Sunday £26.00

Starters

Village Gate prawn cocktail

Roasted beetroot, goats cheese curd and pea shoots with yogurt dressing

Main Courses

Roasted bronze turkey with chipolatas, cranberry sauce, duck fat roast potatoes and seasonal vegetables

Wild mushroom puff pastry case with chive butter sauce

Desserts

Christmas pudding with vanilla custard and brandy ice-cream

Winter fruit trifle with mandarin jelly and chocolate shavings

Coffee, tea and mince pies

Optional Cheese Course (£5 Supplement)

Selection of seasonal Christmas cheeses

“Ivy” Party Menu

(for parties of 12 or more)

Monday - Thursday £28.00

Friday, Saturday & Sunday £30.00

Starters

Scottish loch marinated salmon with Brixham crab and lemon dressing
Veloute of Jerusalem artichoke and truffle with artichoke crisps

Main Courses

Breast of duck with apple and parsnip mash, baby vegetables and Madeira sauce
“Bubble n squeak” asparagus, poached free range egg, sauce Mouseline

Desserts

Vanilla pannacotta with cranberry sorbet and butter shortbread
Carpaccio of pineapple, caramel ice cream

Coffee, tea and mince pies

Optional Cheese Course (£5 Supplement)

Selection of seasonal Christmas cheeses

“Mistletoe” Party Menu

(for parties of 12 or more)

Monday - Sunday £36.00

Starters

Terrine of local game with Cumberland sauce and crispy chicken crisps
Carpaccio of kohlrabi, Seared goats cheese and green beans

Main Courses

Roast rump of lamb, confit potato, basil and tomatoes
Roasted Provençal vegetables with saffron arancini and chive butter

Desserts

Sticky toffee pudding with butterscotch sauce and vanilla ice cream
Christmas pudding

Coffee, tea and mince pies

Optional Cheese Course (£5 Supplement)

“Frankincense” Party Menu

(no minimum numbers)

Monday - Sunday £50.00

Lightly spiced apple, parsnip and port wine “veloute”



Fillet of Halibut with tomato, brown shrimp and tarragon



Fillet of aged beef, celeriac and parsley remoulade, fondant potato, red wine jus



Selection of regional British farmhouse cheese,



Pineapple tart tatin, basil and lemon sorbet

It's the most wonderful time of the year x

The Village Gate
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All bookings will require a 50% deposit in advance

All menus will require pre-selection;
Date for menu selections to be returned will be confirmed at time
of booking

Please inform us of any dietary requirements