



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

**THE SHED VEGGIE CHRISTMAS FEAST MENU 21<sup>ST</sup> DECEMBER 2016**

**MOUTHFULS**

BEETROOT CRISP, GOATS CHEESE, QUINCE  
ENDIVE, ARTICHOKE MUD, THYME  
OAK SMOKED POTATO, HARISSA  
MUSHROOM MARMITE, EGG CONFIT, ECLAIR

**NUTBOURNE CURES**

RAINBOW BEETROOT CARPACCIO, STAR ANISE, SUNFLOWER, CHIVES, DILL  
SWEET KALE CRISPS

CARAMELISED ONION, BUTTER BEAN HUMMUS, DUKKAH, CARAWAY CRISP, RED CABBAGE

SHED SOURDOUGH BREAD, SHALLOT BUTTER

**SHARING PLATES FOR THE TABLE**

BLACK TRUFFLE & MANOR FARM CHEDDAR FONDUE, COMICE PEAR, SOURDOUGH SOLDIERS  
ROASTED BLACK CARROT, BRIOCHE HOT DOG, CARROT CARAWAY JAM  
SHAVED ROOT SALAD, HONEY MUSTARD, CURED EGG YOLK, SEEDS

**PRIME CUTS**

CHOICE OF

SALT BAKED TURNIPS, RED CABBAGE, CHESTNUTS, CRANBERRIES, TAHINI

WILD MUSHROOM RAGU, CELERIAC, SAGE

**SIDES**

HASSELBACK OAK SMOKED POTATOES  
BRUSSELL SPROUT, CHEDDAR, APPLE & WALNUT SALAD

**PUDS**

THE SHED MAGNUM VIENNETTA PARFAIT  
LEMON CURD, ROSE WATER, SWEET PUFF PASTRY, MERINGUE,  
MEADOWSWEET ALMOND, CHERRY WHITE CHOCOLATE JAFFA CAKE



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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.