

## **Christmas Party Menu 2019**

*November 26<sup>th</sup> - December 21<sup>st</sup>  
12pm-2.15pm Tuesday to Saturday  
6pm onwards Tuesday to Thursday*

**Three courses | 28.50pp**

### **Starters:-**

White onion velouté, Baron Bigod custard, pickled potato

Confit chicken terrine en croûte , beetroot, plum, sorrel

Salt cod mousse, leek, black garlic, baby artichoke

Butternut squash parfait, golden raisins, walnut

### **Mains:-**

Beer braised beef cheek, kohlrabi, pickled mustard seeds

Gressingham duck breast, Jerusalem artichoke, sunflower seed broth

Fillet of hake, mussel beignet, broccoli & almond

Celeriac dumplings, cavolo nero, truffle, mushroom dashi

### **Desserts:-**

Lemon curd parfait, tea sorbet, crème fraîche & mint

Crème caramel, pear & Sauternes

Dark chocolate & olive oil ganache, clementine & pistachio

Selection of British cheeses, oatcakes, fig chutney (£3 supplement)

***A selection of Butterworth & Son's coffee and loose leaf teas with petit four | 4.70***

***Pre-Order and £10 deposit per person required – Pre-order due at the latest two weeks prior to event.***

***For parties of more than sixteen guests, we will offer a bespoke menu with one option for starter, main course and dessert, with provisions made for those with special dietary requirements.***

***If you have any food allergies, intolerances or special dietary requirements, please inform our waiting staff.***