

BuRnT Truffle

Festive Group Evening Menu
3 Courses £38

F i Z Z

Fontessa Prosecco Spumante Brut 7 / 30

Charles Heidsieck Brut Reserve Champagne 11 / 60

T o B e g i n

Freshly baked sourdough, truffle and walnut butter 4 (n)

Beer battered pickles, tarragon and parsley mayonnaise 4

Gordal olives 4

S T a R T e R S

Chicken liver pate, spiced apple & sultana chutney, toasted sourdough

Smoked haddock fishcake, fennel salad with burnt lemon dressing & parsley mayonnaise

Sweet potato soup, Vadouvan spice & coriander yoghurt

Roast & pickled beetroot salad, ricotta, spiced pumpkin seeds, sticky walnuts (n)

Crispy pig's head croquettes, chicory, golden raisin & hazelnut salad, sweet mustard dressing (n)

M a i n s

Braised featherblade of beef, beetroot ketchup, truffle and parmesan chips

Turkey breast, roast potatoes, parsnip puree, buttered sprouts, pig in blanket, cranberry sauce

Salt baked celeriac, crispy kale, soy pickled onions, roasted peanut & sesame dressing (n)

Poached salmon fillet, salted white cabbage, lemon & pink peppercorn, mustard and cider sauce

Tandoori spiced cauliflower, apple, fennel & red onion salad, strained yoghurt

S i d e s

Mulled wine braised red cabbage 4

Honey and butter roasted carrots 4

Roast potatoes 3½

D E S S E R T S

Christmas pudding, orange marmalade, brandy custard

Spiced plum sorbet, chilled Zubrowka

Tonka bean crème brûlée

'After Eight'

Tiramisu

C H E E S E

Cropwell Bishop Stilton washed in Sandeman LBV port, celery, sourdough crackers 8

P O R T

Sandeman LBV (75ml) 5

Sandeman 10yr Tawny (75ml) 5½

This menu is available exclusively for groups of 8 or more people, for bookings between 3rd and 21st December 2019. Menus are subject to change depending on availability of ingredients. All guests will be asked to preorder in advance. Please inform us of any allergies and intolerances, a full list of ingredients is available upon request (n)= contains nuts
A discretionary service charge of 10% will be added to the bill.