

# BURNT TRUFFLE

## GROUP FESTIVE MENU A

3 COURSES £50 | 2 COURSES £45

Please note: ingredients are subject to availability and suitable replacements may be introduced. The team may be in touch with you before the booking to request a pre-order, or to confirm any substitutions.

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt
STARTERS	Chicken liver pâté farmhouse chutney, wholemeal sourdough toast Butternut squash roasted with baharat spice hazelnut cream, pickled cucumber and dill Gin-cured chalk stream trout pomelo and endive salad, sour cream, chive oil Duroc pig's cheek caramelised apple puree, hazelnut, parsley and caper dressing
MAINS	Confit duck leg port-braised red cabbage, parsnip purée, pickled walnut, long-stem broccoli, red wine sauce Pan-fried halibut filet creamed potato mash, long-stem broccoli, parsley sauce Pan-roasted cauliflower with sumac butterbean mash, green chilli and salted lemon dressing, toasted almonds Turkey breast crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce
SIDES	Truffle and Parmesan chips +£5.5 Red cabbage braised with port and mulling spices +£4.5 Roasted carrots with smoked garlic honey +£5.5
DESSERTS	Vanilla crème brûlée Christmas pudding brandy sauce, orange marmalade Chocolate 'Oblivion' mint choc-chip ice cream, dark chocolate sauce Baked vanilla yoghurt spiced apple compote, cinnamon palmier
TO FINISH	Caramelised white chocolate, salted lime and almond fudge

# BURNT TRUFFLE

## GROUP FESTIVE MENU B

3 COURSES £45 | 2 COURSES £38

Please note: ingredients are subject to availability and suitable replacements may be introduced. The team may be in touch with you before the booking to request a pre-order, or to confirm any substitutions.

FOR THE TABLE	Rosemary and thyme focaccia, olive oil, sea salt
STARTERS	Chicken liver pâté farmhouse chutney, wholemeal sourdough toast Butternut squash roasted with baharat spice hazelnut cream, pickled cucumber and dill Fish soup char-grilled sourdough toast
MAINS	Pan-fried filet of cod creamed potato mash, long-stem broccoli, parsley sauce Turkey breast crispy pork and apricot stuffing, roast potatoes, parsnip purée, cranberry, sprouts and bacon, red wine sauce Pan-roasted cauliflower with sumac butterbean mash, green chilli and salted lemon dressing, toasted almonds
SIDES	Truffle and Parmesan chips +£5.5 Red cabbage braised with port and mulling spices +£4.5 Roasted carrots with smoked garlic honey +£5.5
DESSERTS	Vanilla crème brûlée Christmas pudding brandy sauce, orange marmalade Honeycomb ice cream dark chocolate sauce and a wedge of honeycomb
TO FINISH	Caramelised white chocolate, salted lime and almond fudge