

TWELVE

XII

Christmas Fayre

2 COURSE £ 3 2
3 COURSE £ 3 7

STARTERS

French Onion Soup

Artisan bread & cultured butter

(V) (VEA) (GFA) (DFA)

Pulled Ham Hock Terrine

Slow cooked ham hock, piccalilli, toasted sourdough

(GFA)

Classic King Prawn Cocktail

Hot smoked salmon, cold water prawns, salmon mousse & avruga caviar

(GFA) (DFA)

Wild Mushroom Arancini

Chilli tomato reduction, basil oil

(VEA)

MAIN COURSE

Turkey Paupiette

Turkey breast, sage & chestnut stuffing, roast potatoes, honey glazed carrots & parsnips, brussels sprouts & rich red wine jus

(GFA)

Slow-Braised Beef Pie

Beef shin cooked in red wine & bone marrow & encased in a buttery pastry, creamy mash potato, young roasted heritage carrots, red wine jus

Seafood Linguine

Fresh linguine, king prawns & crab, piccolo cherry tomatoes, garlic & a hint of chilli oil

(DF)

Tuscan Gnocchi

Hand rolled gnocchi, roasted red pepper sauce, confit vegetables & basil oil

(VEA)

DESSERTS

Christmas Pudding

Brandy crème anglaise, served warm

(V) (VEA) (GFA)

Milk Chocolate Torte

Silky chocolate ganache, baileys cream

(V)

Lemon & Mascarpone Cheesecake

Lemon Cheesecake, mascarpone, sharp lemon curd, white chocolate fudge sauce

(V)

Egg Nog Crème Brûlée

Buttery shortbread, honey tuile

(V)

NOVEMBER 12TH - DECEMBER 24TH

A £10 per person deposit is required upon reservation. A pre-order form must be submitted prior to booking date.

Please note: Christmas fayre bookings do not include main menu items and require the party to dine from the same menu.

