

Christmas party menu 2018

starts

beetroot cured salmon, apple & fennel chutney (GF)

goats' cheese mousse, macerated figs, honeycomb, rye crisp bread

duck liver parfait, red onion compote, toasted ciabatta

pumpkin & red pepper soup, sourdough bread (V)

mains

roast turkey, stuffing, roast potatoes and all the trimmings

slow cooked belly of pork, apple & black pudding hash, pork jus

wild mushroom ragout, thyme roasted potatoes (V) (GF)

temple street beef burger, bacon & cheese, chips & salad

herb crusted cod fillet, petit pois, chive butter sauce, sauté potatoes

char grilled 8oz sirloin steak with chips, slow roasted tomato (GF)

(supplement 2.00, peppercorn or stilton sauce £2.00)

desserts & puddings

sticky toffee pudding, baileys ice cream

chocolate tart, raspberry sorbet

spiced orange & ginger cheesecake

selection of artisan cheese

2-courses £23 (only available lunch and **Monday, Tuesday, Wednesday evenings**)

3-courses £28

a discretionary service charge of 10% will be added to groups of 8 and more, please advise of any dietary requirements, most dishes can be adapted for GF (we stock GF bread at all times)