

stickywalnut

Christmas 2019
Group Evening Menu
3 Courses £38

Fizz

Fontessa Prosecco Spumante Brut 7 / 29

Charles Heidsieck Brut Reserve Champagne 65

Snacks and bread

Rosemary and thyme focaccia 3½

Gordal olives (n) 4

Starters

Chicken liver pate, spiced apple and sultana chutney, toasted brioche

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

Sweet potato soup, Vadouvan spice, granny smith apple and coriander yoghurt

Deep fried tofu, orange glazed chicory, spring onion and sesame dressing

Glazed smoked bacon, salt baked kohlrabi and XO sauce

Mains

Braised feather blade of beef, beetroot ketchup, curly kale, 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 and sesame dressing (n)

Pan roast cod loin, crispy potato terrine, red cabbage ketchup, pickled cucumber dressing

Beetroot tart fine, barrel aged feta, house sauerkraut and sorrel

Sides

Mulled wine braised red cabbage 4

Honey and butter roasted carrots 4

Roast potatoes 3½

Desserts

Christmas pudding, orange marmalade, brandy custard

Spiced plum sorbet, chilled Zubrowka

Tonka bean creme brûlée

'After Eight'

Orange and stem ginger choux bun

Cheese

Cropwell Bishop Stilton washed in Sandeman LBV port, celery, prune and walnut bread (n) 8

To finish

Sandeman LBV port 4½

Sandeman 10yr tawny port 5½

This menu is available exclusively for groups of 7 or more people, for bookings between 2nd and 24th 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.