FESTIVE FEAST MENU

TWO COURSELUNCH£38PERPERSON

TWO COURSE DINNER £45 PER PERSON

THREE COURSE LUNCH £46 PER PERSON

THREE COURSE DINNER £53 PER PERSON

Nibbleinis

Trio of Croquettes
turkey with cranberry, Iberico ham & saffron, lamb with mint & yoghurt

Venison Paté
cranberry & cherry brandy, served on toasted sourdough

Winter Vegetable Soup
warm bread

TDH prawn cocktail
baby gem, grapefruit, caviar, Marie Rose sauce

Pork Spare Ribs
rocket and apple salad

Mains

Slow Cooked Stuffed Turkey

parsnip puree, roast potatoes, pigs in blankets, pancetta brussel sprouts, turkey gravy

Essex Salt Marsh Rack of lamb

butternut squash tortino al forno, sautéed spinach

Pan-fried Sea Bass Fillet

saffron velouté, asparagus and cherry

tomatoes

Mushroom Ravioli

asparagus, cherry tomato and exotic mushroom sauce

Desserts

Homemade Rum & Guinness Christmas Pudding
vanilla crème Anglaise

White Chocolate Crème Brûlée
berry and Cointreau Sorbet

Sticky Toffee Pudding
vanilla ice cream

Chocolate and Irish Cream Torte

Chef's Cheese Selection
bread, crackers and chutney
(£5 supplement per person)

THE FUNKY COLLECTION
SMILING FACES & INCREDIBLE SPACES

TD &H