

crafthouse

FESTIVE MENU
45.00 PER PERSON

STARTERS

Gin and Pink Peppercorn Cured Salmon

Beetroot, Dill Crème Fraîche

Celeriac, Apple and Cider Velouté

Crispy Brie de Meaux (v)

Smoked Duck and Mandarin Terrine

Pear and Ginger Chutney, Spiced Cherry Bread

MAINS

Roast Turkey

Brussel Sprouts, Pigs in Blankets, Roast Potatoes, Braised Cabbage

Coley Kiev

Hasselback Potatoes, Creamed Savoy Cabbage

Winter Mushroom Risotto

Pecorino and Black Truffle (v)

Fillet Steak

Bearnaise, Rocket and Semi-dried Tomato Salad (10.00 supplement)

DESSERTS

Cheesecake

Orange and Cranberry (n, p)

Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce (n, v)

Crème Caramel

Mixed Spices (v)

Cheese of the Day

Fruit Accompaniments, Crackers, Chutney

please inform your waiter of any allergy or dietary requirements when making your order
prices include VAT. 12.5% discretionary service charge will be added to your bill

(v) suitable for vegetarians | (n) contains nuts | (p) contains pork