

THE BOTTLE & Glass

STARTS
21ST NOV

Christmas Party

MON - FRI 12-3PM

2 Courses - £25 Per Person

3 Courses - £30 Per Person

AFTER 5PM & WEEKENDS

3 Courses - £38 Per Person

STARTER

Chicken Liver Parfait, Chorizo Chutney & Toasted Brioche

Prawn & Smoked Salmon Cocktail, Sriracha Marie Rose, Sweet and Sour Cucumber, Nori, Lemon 🌿

Caramelised Celeriac Soup, Rosemary Pesto, Toasted Hazelnuts 🌿 🌱

Marinated Mushrooms on Sourdough Toast, Wasabi and Ginger Mayo, Soy Cured Egg Yolk 🌱

MAIN

Slow Braised Blade of Beef, Horseradish Mash Potato, Honey Roasted Carrots, Soy Jus 🌿

Turkey Wellington in Filo Pastry, Garlic Fondant Potato, Charred Sprouts, Chestnut, Pancetta, Turkey Gravy

Pan Roasted Cod Loin, Thyme Crushed New Potatoes, Pea Velouté, Chorizo Oil, Crispy Onions, Basil

Baked Gnocchi, Kimchi, Sesame Seed, Toasted Peanuts & Spring Onions 🌿 🌱

DESSERT

Sticky Toffee Pudding, Truffled Salted Caramel Sauce and Vanilla Ice Cream 🌱

Caramelised Banana Crème Brûlée, Black Sesame & Ginger Shortbread 🌿 🌱

Christmas Pudding with Clotted Cream Ice Cream 🌱

Black Forest Chocolate Mousse, Sour Cherries, Coconut Whipped Cream, Chocolate Shavings 🌿 🌱

FESTIVE CHEESEBOARD (+£6.50 PP)

Trio of British Cheeses, Millers Crackers, Caramelised Red Onion Chutney, Candied Pecans, Grapes, Celery

🌿 Vegetarian 🌱 Gluten Free 🌱 Vegan

Please inform us of any allergies or intolerances when pre-ordering. We will try our best to cater for any dietary requirements, if requested in advance. Our Christmas Set Menu is available from 21st November - 24th December 2022. Desserts cannot be swapped for Festive Cheeseboard, unless paying the additional charge. Christmas Set Menu only available for a minimum booking of 2 guests on advanced booking only. £10 deposit per person required to secure booking. Remaining balance to be paid no later than 1 week prior to booking date. Deposit non-refundable if cancelled within 48 hours of booking date.