

JAMIE OLIVER CATHERINE ST

SAMPLE FEASTING MENUS



CHRISTMAS



AVAILABLE 18 NOVEMBER–30 DECEMBER

For groups of 6+

FOUR COURSES



Get in touch to plan your perfect drinks package.

THE FESTIVE SHARING FEAST

59 PER HEAD

All dishes are for the table to share



ADD SOME SPARKLE

Celebrate with a glass of fizz — from 7.50 per head

NIBBLES

OLIVES With Oregano, On Ice **VG**

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

BREAD Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **VGO**

STARTERS

SMOKED SALMON

Horseradish Cream,
Focaccia Crisps

FANTASTIC SALAD

Burrata, Clementines,
Winter Leaves, Aged Parmesan,
Capezzana Olive Oil **V**

DUCK LIVER PARFAIT

Spiced Plum Chutney,
Brioche Toast

MAINS

BLYTHBURGH ROAST PORK

Rolled & Stuffed Belly, Orchard Sauce, Gravy, Crispy Sage

TREVOR'S TURKEY WELLINGTON

Tender Breast, Chestnut & Cranberry Stuffing, Puff Pastry, Gravy

A BIT OF A TREAT

ROASTED DUCK CROWN

Confit Leg, Sticky Plums,
Duck Sauce

SIRLOIN ON THE BONE

35-Day Dry-Aged Grilled Beef,
Horseradish Cream, Red Wine Gravy

IN PLACE OF PORK & TURKEY | +10 PER HEAD*

WHOLE ROASTED CAULIFLOWER

Wiltshire Truffle & Neal's Yard Cheese Sauce,
Parsnip Crisps **V**

ALL THE TRIMMINGS — Roast Potatoes, Festive Greens and Pigs in Blankets

DESSERTS

CHOCOLATE MOUSSE

Amarena Cherries, Kirsch,
Chantilly Cream, Honeycomb,
Capezzana Olive Oil **V**

FIGGY PUDDING

Brandy Butter, Custard **V**



PAVLOVA

Goopy Meringue,
Crème Fraîche, Clementine
Curd, Pomegranate **V**

INDIVIDUAL VEGETARIAN & VEGAN OPTIONS AVAILABLE

V – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option | All menus are sample and subject to change.

All prices in GBP. Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. Optional 12.5% service charge added to every bill – 100% goes to restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones. *Applies to the whole table.

THE ULTIMATE FESTIVE FEAST

79 PER HEAD

Select one starter, main & dessert per person



ADD SOME SPARKLE

Celebrate with a glass of fizz — from 7.50 per head

NIBBLES TO SHARE

OLIVES With Oregano, On Ice **VG**

CROQUETTES Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

BREAD Dusty Knuckle Sourdough, Crackers, Whipped Bungay Butter **VGO**

STARTERS

POSH PRAWN COCKTAIL

British Crab, Brown Shrimp,
Prawns, Yuzu, Marie Rose,
Focaccia Crisps

STEAK TARTARE

Wiltshire Truffle Aioli,
Jerusalem Artichoke Crisps

FANTASTIC SALAD

Burrata, Clementines,
Winter Leaves, Aged Parmesan,
Capeziana Olive Oil **V**

MAINS

FILLET OF BEEF

Bone Marrow Croute, Duck Liver Parfait, Madeira Sauce

PAN-ROASTED HALIBUT

Bisque Butter Sauce, Dill Oil

DELICA PUMPKIN WELLINGTON

Wild Mushrooms, Spinach, Harissa, Puff Pastry, Gravy **V · VGO**

— ALL THE TRIMMINGS —

Roast Potatoes, Festive Greens and Pigs in Blankets

DESSERTS

RIVER CAFE NEMESIS CAKE

Single-Origin Dark Chocolate,
Neal's Yard Crème Fraîche **V**

FIGGY PUDDING

Brandy Butter, Custard **V**



PAVLOVA

Gooey Meringue,
Crème Fraîche, Clementine
Curd, Pomegranate **V**

NEAL'S YARD CHEESE SELECTION + 10 PER HEAD

The Best Seasonal Cheese, Mincemeat Chutney, Crackers **V**

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