

CHRISTMAS

AVAILABLE 18 NOVEMBER-30 DECEMBER
For groups of 6+

FOUR COURSES

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Get in touch to plan your perfect drinks package.

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, Bungay Butter VGO

STARTERS

GRAVLAX

Sapling-Gin-Cured Trout, Beetroot, Punchy Horseradish Cream, Douglas Fir Oil

CHICKEN & DUCK LIVER PÂTÉ

Vin Santo Jelly, Cornichons,
Toasted Brioche

FIFTEEN SALAD

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

MAINS

BLYTHBURGH ROAST PORK

Herb & Sultana 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 & Spenwood 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

Gooey Meringue, Crème Fraîche, Clementine Curd, Pomegranate V

INDIVIDUAL VEGETARIAN & VEGAN OPTIONS AVAILABLE

 $V - Vegetarian \ \ VO - Vegetarian \ option \ \ VG - Vegan \ \ OGO - Vegan \ \ option \ \ | \ All \ menus \ are \ sample \ and \ subject \ to \ change.$

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.

79 PER HEAD



ADD SOME SPARKLE

Select one starter, main & dessert per person

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, Bungay Butter VGO

STARTERS

STEAK TARTARE

Wiltshire Truffle Aioli, Jerusalem Artichoke Crisps, Grated Cured Egg Yolk

SEAFOOD COCKTAIL

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

FIFTEEN SALAD

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

MAINS

FILLET OF BEEF

Bone Marrow Crouton, Chicken & Duck Liver Pâté, 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



INDIVIDUAL VEGETARIAN & VEGAN OPTIONS AVAILABLE

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