Christmas Celebration Menu

1st December to 30th December: Monday – Saturday (Excluding, Christmas Day & Boxing Day)
Two Courses: £23.95 per person
Three courses: £29.95 per person

To start

Game Terrine (GFA)

Sourdough & ale chutney

King Prawn Cocktail (GFA)

Shredded romaine lettuce, classic vodka Mary rose sauce

Parsnip Soup (V) (VEA/GFA)

Chestnuts & truffle oil

Main course

Turkey Ballotine (GFA)

White & brown meat, stuffing, roast potatoes, carrots & parsnips Smoked pancetta & chestnut Brussel sprouts with turkey gravy

Braised Ox Cheek (GF)

Celeriac champ, hispi cabbage & glazed carrot

Fillet of Beef Wellington Served pink £8 supplement Fondant potato, butter glazed chantenay carrots & turnips, parsnip puree

Roasted Cod Fillet (GFA without rarebit)

Timothy Taylor rarebit Garlic and thyme crushed new potatoes, buttered leeks

Fried Cauliflower (V) (VGA)

Brussel sprouts, wild mushrooms Crispy kale, pickled kohlrabi, leek velouté, hazelnuts

To finish

Christmas Pudding

Brandy butter or brandy anglaise

Flourless Chocolate Cake (GF)

Blood orange sorbet

Clementine & White Chocolate Cheesecake

Selection of Artisan Cheese (GFA) £4 supplement

Crackers, grapes & chutney

£10pp deposit required upon booking. Menu available for pre bookings only.

Pre order required 3 days in advance.

Please inform us in advance if you have any special dietary requirements.

GF: Non gluten containing ingredients. GFA: Non gluten containing alternatives available upon request.

V: Vegetarian. VE: Vegan. VEA: Vegan upon request.

Please be aware that all of our dishes are prepared in a kitchen where nuts and gluten are present, as well as allergens, therefore we cannot guarantee that any food items are completely free-from traces of allergens.

Service charge not included.

To book: 01424 812255

Email: bookings@twosawyerspett.co.uk