



CHRISTMAS PARTY MENU

2 courses £32.95 | 3 courses £39.95

Christmas crackers & festive cheer included



STARTERS

TORCHED SMOKED SALMON,
ROASTED HERITAGE BEETROOT, HORSERADISH CREAM, ORANGE & DILL SALAD, CROSTINI (GFO|DFO)

HAM HOCK & DUCK CONFIT CROQUETTE,
PICKLED WILD MUSHROOMS, TARRAGON EMULSION, WATERCRESS

ROASTED BUTTERNUT SQUASH SOUP,
TOASTED PUMPKIN SEED & SAGE PESTO, BLUE CHEESE SCONE (V|VGO|GFO)

MAIN COURSES

POACHED FILLET OF CORNISH HAKE,
PEA PUREE, POTATO TERRINE, TARTAR VELOUTÉ, KALE CRISPS (GF)

CORNFED CHICKEN SUPRÊME,
PIGS IN BLANKETS, CARROT & NUTMEG PUREE, SAUTÉ SPROUTS WITH BACON & CHESTNUTS,
ROAST POTATOES & CRANBERRY JUS (GF)

HARISSA ROASTED CAULIFLOWER STEAK,
MOROCCAN SPICED SWEET POTATO & CHICK PEA TAGINE, TOASTED ALMOND CHERMOULA (VG|GF)

DESSERTS

STEAMED CHRISTMAS PUDDING,
BRANDY CLOTTED CREAM

DARK CHOCOLATE BROWNIE,
MULLED WINE SYRUP, HAZELNUT PRALINE & GINGER SORBET (VG|GF)

GLAZED LEMON TART,
RASPBERRY SORBET

MENU AVAILABLE 1ST - 23RD DECEMBER
EVERY LUNCHTIME & EVERY FRIDAY & SATURDAY NIGHT
EVENING MEALS MIN GROUP SIZE X2 | MAX GROUP SIZE X30
LARGER PARTIES WELCOME FOR PRIVATE HIRE-EMAIL JO FOR DETAILS
LUNCH TIME AVAILABILITY FOR GROUPS OF UP TO 14
RESERVATIONS ONLY | PRE-ORDER REQUIRED
DEPOSIT OF £10PP REQUIRED ON BOOKING
CALL 01736 448089 OR EMAIL TREMENHEEREKITCHEN@GMAIL.COM

KEY: V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE,
DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE,
DFO = DAIRY FREE OPTION AVAILABLE, VGO = VEGAN OPTION AVAILABLE.
PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.