



CHRISTMAS SET MENU

2 COURSES £32.95
3 COURSES £39.95



STARTERS

HAM HOCK & MANCHEGO CROQUETTES,

HOUSE PICCALILLI, FRIZEE SALAD 13.5

ST IVES GIN CURED SALMON,

CAPERS, PICKLED CUCUMBER & SHALLOTS, DILL CRÈME FRAICHE
& DARK RYE BREAD W/ CORNISH BUTTER (GFO)

SPICED PARSNIP SOUP

TOASTED SEEDS, NAAN BREAD CROUTONS (VG | GFO)

MAIN COURSES

ROAST CHICKEN SUPREME,

SAGE & CRANBERRY STUFFING, ROAST POTATOES, BRAISED RED CABBAGE,
MAPLE ROASTED CARROT & PARSNIP, SAUTE SPROUTS, BREAD SAUCE & CRANBERRY JUS (GFO)

WILD MUSHROOM & TRUFFLE NUT ROAST,

ROAST POTATOES, BRAISED RED CABBAGE, SAUTÉ SPROUTS, MAPLE ROASTED CARROT & PARSNIP,
BREAD SAUCE & RED WINE GRAVY (VGO | GFO)

PAN FRIED MARKET FISH,

POTATO TERRINE, MUSSEL & SAFFRON SAUCE, KALE & SAMPHIRE (GF | DF)

PAN FRIED GNOCCHI,

ROASTED JERUSALEM ARTICHOKE, HAZELNUT & SAGE BEURRE NOISETTE, SHAVED PARMESAN & CRISPY CAVALO (V)

DESSERTS

CHOCOLATE PROFITEROLES,

ESPRESSO CREMIEUX, TOASTED PISTACHIOS, CARAMEL SAUCE

OAT & COCONUT MILK RICE PUDDING,

DRUNKEN FRUITS, STEM GINGER & RUM SYRUP (GF | VG)

LEMON MERRINGUE ROULADE

LEMON CURD, FRESH BERRIES, WHITE CHOCOLATE SHARDS

STEAMED CHRISTMAS PUDDING,

BRANDY SPIKED RHODDA'S CLOTTED CREAM (VGO)



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.

TERMS & CONDITIONS;

CHRISTMAS PARTY MENU IS AVAILABLE FRIDAY 27TH NOV - 24TH DECEMBER
EVERY LUNCHTIME & EVERY FRIDAY & SATURDAY NIGHT

EVENING MEALS - MIN GROUP SIZE X2 | MAX GROUP SIZE X30
LARGER PARTIES ARE WELCOME - PLEASE EMAIL FOR DETAILS OF PRIVATE HIRE

LUNCH TIME AVAILABILITY FOR GROUPS OF UP TO 14
BOOKING ESSENTIAL & PRE-ORDER REQUIRED

DEPOSIT OF £10PP REQUIRED ON BOOKING
EMAIL TREMENHEEREKITCHEN@GMAIL.COM | 01736 448089