



# CHRISTMAS PARTY MENU



Two course menu £33

Three course menu £40

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## STARTERS

### BREADED BRIE,

APPLE & FRISEE SALAD, CRANBERRY CUMBERLAND SAUCE (V)

### STICKY PORK BELLY BITES,

ASIAN SALAD, KOREAN BBQ SAUCE, SESAME & CHILLI (GF|DF)

### HARISSA & MAPLE ROASTED HERITAGE CARROTS,

LEMON & GARLIC HUMMUS, PICKLED GOLDEN SULTANAS, POMMEGRANATE MOLASSES & TURKISH BREAD TOASTS (VG/GFO)

### PRAWN & CRAYFISH COCKTAIL,

BLOODY MARY-ROSE SAUCE, SHREDDED ICEBERG, PICKLED CUCUMBER, BROWN BREAD & BUTTER, FRESH LEMON (GFO|DFO)

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## MAIN COURSES

### BALLOTINE OF TURKEY WRAPPED IN PROSCIUTTO

W/ FESTIVE STUFFING, BRAISED RED CABBAGE, SAUTÉ SPROUTS W/ BACON & CHESTNUTS, HONEY ROASTED BABY CARROTS & PARSNIPS, ROAST POTATOES, PIGS IN BLANKETS, BREAD SAUCE & CRANBERRY JUS (GFO)

### ORZO RISOTTO W/ ROASTED PUMPKIN & BLUE CHEESE,

TOASTED PUMPKIN SEEDS, BEURRE NOISETTE & CRISPY SAGE (V)

### PAN FRIED FILLET OF FISH,

POTATO & CAPER TERRINE, WINTER GREENS, CRAB & YUZU BUTTER SAUCE & CHARRED LEMON (GF)

### ROOT VEGETABLE, MUSHROOM & TARRAGON NUT ROAST,

ROAST POTATOES, BRAISED RED CABBAGE, SAUTÉ SPROUTS & CHESTNUTS, HONEY ROASTED BABY CARROTS, PARSNIPS & RED WINE GRAVY (VG|GF)

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## DESSERTS

### DARK CHOCOLATE CRÈME BRULEE,

KIRSCH SOAKED CHERRIES, CINNAMON SABLÉ (GFO)

### LEMON POSSET,

BLACKBERRY, CANDIED PEEL & ALMOND BRITTLE

### OATLY RICE PUDDING,

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

### STEAMED CHRISTMAS PUDDING,

RHODDA'S CLOTTED CREAM & BRANDY (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 WEDNESDAY 27TH NOV - 23RD DECEMBER  
EVERY LUNCHTIME & EVERY FRIDAY & SATURDAY NIGHT

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

EVENING MEALS - MIN GROUP SIZE X2 | MAX GROUP SIZE X30

LARGER PARTIES ARE WELCOME - PLEASE EMAIL FOR DETAILS OF PRIVATE HIRE

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