



CHRISTMAS PARTY MENU

2025



STARTERS

BLACK TREACLE CURED SALMON,
FENNEL, APPLE & PICKLED CUCUMBER, HORSERADISH CREAM & BLACK RYE BREAD (GFO)

BRAISED BEEF & BEER SCRUMPETS,
CELERIAC & WHOLGRAIN MUSTARD REMOULADE, SALSA VERDE

ROASTED BUTTERNUT SQUASH SOUP,
ZATAAR SPICED YOGHURT, TOASTED PUMPKIN SEEDS (VG|GFO)

MAIN COURSES

FREE-RANGE BALLOTINE OF TURKEY
WRAPPED IN PROSCIUTTO W/ SAGE & CRANBERRY STUFFING, SAUTÉ SPROUTS, BRAISED RED CABBAGE,
HONEY ROASTED CARROT & PARSNIP, ROAST POTATOES, BREAD SAUCE & PROPER TURKEY GRAVY (GFO)

WILD MUSHROOM & TRUFFLE NUT ROAST,
ROAST POTATOES, BRAISED RED CABBAGE, SAUTÉ SPROUTS, HONEY ROASTED CARROT & PARSNIP, BREAD SAUCE
& RED WINE GRAVY (VGO|GFO)

MASSAMAN SEAFOOD CURRY,
COD, PRAWNS, SALMON & MUSSELS IN A WARM & AROMATIC CURRY SAUCE W/ COCONUT RICE & ONION BHAJI (GFO)

POTATO & BLUE CHEESE GNOCCHI,
ROASTED PUMPKIN, SPINACH, BEURRE NOISSETTE, SHAVED PARMESAN & CRISPY KALE (V)

DESSERTS

DARK CHOCOLATE MOUSSE,
TORCHED CLEMENTINES, PISTACHIO PRALINE

OAT & COCONUT MILK RICE PUDDING,
DRUNKEN FRUITS, STEM GINGER & RUM SYRUP (GF|VG)

LEMON MERINGUE PIE,
LEMON CURD, FRESH BERRIES

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.

TERMS & CONDITIONS;

PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.

CHRISTMAS PARTY MENU IS AVAILABLE FRIDAY 28TH NOV - 23RD 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

3 COURSES £39.95
2 COURSES £32.95

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

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