

crafthouse

FESTIVE MENU

£55 PER PERSON

SNACKS

Lindisfarne oysters £3.50 each

Marinated nocellara olives £3.95

Young vegetables £3.95

STARTERS

Citrus cured salmon, pickled cranberry, sorrel, toasted billini's
Confit chicken & wild mushroom terrine, smoked onions, Madeira jelly
Leek & sage velouté, spiced hazelnut, potato beignet /v
Maple roasted beetroot, chestnut & mulled pear salad /vg

MAINS

Sage & onion stuffed turkey breast, pressed turkey leg, spiced red cabbage purée duck fat potatoes, seasonal trimmings
Braised feather blade of beef, baked potato purée, crispy kale
Pan fried cod, creamed sprout & celeriac slaw, salsify, verjus butter sauce
Roasted parsnip risotto, spiced apple relish, crispy parsnip /vg

SIDES £4.95

Triple cooked chips

Crispy kale

Barbecued carrots

Soft herb & rocket salad

DESSERTS

Stollen trifle, set brandy custard, satsuma, cinnamon Chantilly
Earl grey sticky toffee pudding, gingerbread ice cream, toffee sauce
Almond & chocolate yule log, poached cherries /vg
Mrs Kirkham's cheddar, Christmas pudding crackers, cranberry & quince preserve

V- vegetarian VG- vegan

Adults need around 2000 kcal a day.

If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.

All prices include VAT at current rate

12.5% discretionary service charge will be added to your bill