

crafthouse

Festive menu

£55 per person

snacks

Lindisfarne oysters £3.50 each
Marinated nocellara olives £4.50
Homemade rapeseed oil focaccia, whipped butter £4

starters

Roasted potato velouté, crispy sage & onion stuffing (vg)
Roasted squash & chestnut salad, spiced almond mousse, mulled pear purée (vg)
Citrus cured salmon, pickled cranberry, sorrel crème fraîche, toasted brioche
Smoked ham hock & leek terrine, spiced maple glazed pineapple, toasted onion bread

mains

Pan fried cod, roasted sprouts, potato & celeriac terrine, sage beurre blanc
Roasted parsnip risotto, spiced apple relish, crispy parsnip (vg)
Free range stuffed turkey breast, pressed turkey leg, spiced red cabbage purée duck fat potatoes, seasonal trimmings
Braised pork shoulder, champ potato purée, grilled cabbage, quice jus

sides £4.95

Triple cooked chips
French fries
Tomato & red onion salad
Roasted heritage carrots
Soft herb & rocket salad
Braised little gems
Mashed potato

desserts

Christmas pudding choux bun, brandy crème diplomat, Baileys ice cream
Earl Grey sticky toffee pudding, gingerbread ice cream, toffee sauce
Baked dark chocolate & rosemary tart, spiced orange sorbet (vg)
Mrs Kirkham's cheddar, cranberry preserve, mixed seed crackers

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