

# crafthouse

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## festive set menu

£40 per person  
groups of 10 or more

### starters

#### partridge & wild boar terrine

pickled radish, sweet & sour golden raisin, espelette cracker & lemon cress

#### gin smoked salmon

horseradish cream, dill cucumbers, soda bread biscuit & citrus onions

#### winter mushroom & black truffle velouté (v)

goats cheese bonbon, black garlic & crispy shallots

### mains

*a selection of potatoes & vegetables will be served to share for every four people attending*

#### roast turkey (n)

pigs in blankets, spiced carrot puree, crispy potato fritter, sage & chestnut stuffing, sherry jus

#### salmon fillet

roast celeriac, prawn orzo pasta, potato soufflé & prawn fumet

#### pumpkin ravioli (v)

spoon spinach, black winter truffle & parmesan butter sauce

#### fillet steak 200g (£15 supplement)

served with turkey garnish

### dessert

#### pecan pie

maple gold, spiced mascarpone ice cream (n) (v)

#### Christmas pudding cheesecake

fresh clementine & clementine jelly

#### nutmeg crème brulee

brandy soaked prunes & gingerbread (v)

#### Paris-Brest

praline cream & roasted caramelized hazelnuts (n)

#### gâteau opéra

marzipan ice cream

*please inform your waiter of any allergy or dietary requirements when making your order*  
prices include VAT at 20%

*10% discretionary service charge will be added to your bill*

(v) suitable for vegetarians | (n) contains nuts | (p) contains pork

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## festive wine list

### sparkling

**Moët & Chandon Brut Imperial NV, Champagne,**  
France £65

**2010, Henners, Reserve, West Sussex,**  
UK £60

**Hattingley Valley, Classic cuvee, Hampshire,**  
UK £60

### white

**2014 Viura, Rioja blanco, Vetiver, Bodegas Ontanon,**  
Rioja, Spain £30

**2016 Riesling, Rag & Bone, Magpie Estate,**  
Eden Valley £35

**2016 Lugana, Vigneto La Conchiglia DOC Azienda Citari,**  
Lombardy £40

**2014 Chardonnay, Nielson by Byron,**  
Santa Barbara County £45

**2016 Sancerre, M.&E. Roblin, Terres Blanches,**  
France £50

### red

**2015 Chianti Classico, Brolio,**  
Ricasoli, Tuscany £44

**2013 Crozes-Hermitage, Etienne Guigal, Ampuis,**  
Rhône, France £50

**2014 Pinot Noir, Nielson by Byron,**  
Santa Barbara County £45

**2014 Nebbiolo, F for Fog, Alpha box & Dice,**  
Adelaide Hills £56

**2015 Post Scriptum de Chrysea Prats & Symington,**  
Douro Valley, Portugal £53

**2010 Rioja, Reserva, Bodega Valenciso,**  
Rioja, Spain £55

### port & dessert

**2011 Late Bottled Vintage Port, Graham's**  
100ml £7 Bottle £45

**2009 Sauternes, Castelnau de Suduiraut,**  
Bordeaux, France 70cl 100ml £11 Bottle £60