

Three course christmas menu 45

Welcome Drink

TUCK INTO A SELECTION OF SHARING STARTERS AND ALLOW EACH OF YOUR GUESTS TO PICK THE MAIN AND DESSERT THAT TICKLES THEIR FANCY.

The Scotch Egg,
Beetroot cured salmon,
British cured meats,
Beetroot and horseradish pate
Goats Cheese with pomegranate, roasted nuts and thyme

Freshly baked breads, homemade chutneys and pickles

THE MAIN EVENT

Marmalade glazed ham, parsley sauce

Roasted turkey breast, pigs in blankets, stuffing, cranberry gravy

Baked haddock, horesradish cream

A selection of christmas sides for the table

PUDDING

Individual lemon tart, crispy meringue topping

Chocolate mousse, cinnamon cream, shaved chocolate, honeycomb

A slice of blueberry cheesecake, forest fruits

Vegetarian and vegan option available upon request
All pre orders and dietary requirements to be confirmed 72hr prior to the date

BOOK A TABLE 020 7357 0244

BOOKING : HELLO@TANNERANDCO.CO.UK

Service charge 12.5% is up to you
// tell us about your allergies – we care!
// Vat included