

Three course sharing menu 50

Welcome Drink

NIBBLES

Cones of puffed crackling & cheese straws
to nibble on

TUCK INTO A SELECTION OF SHARING STARTERS AND CHOOSE ONE MAIN DISH FOR THE WHOLE TABLE TO DIG INTO.

Fish Board

Beetroot cured salmon
Salcombe bay, dill mayonnaise
Potted smoked haddock

Meat Board

◆ The scotch egg
Smoked chicken, pineapple
Potted beef toasts, pickled red onion

Veggie Board

Beetroot and horseradish pate
Goats cheese with pomegranate, roasted nuts and thyme
Honey and thyme baby carrots

Freshly baked breads, homemade chutneys and pickles

THE MAIN EVENT

Roasted Norfolk turkey

Roasties, pigs in blankets, stuffing balls & cranberry gravy

Slow braised shoulder of lamb

Jewelled rice, spiced orange, pomegranate and red onion

Game casserole

Creamy horesradish mash, mulled wine, mushrooms, chestnuts

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