

TANNER & CO

BERMONDSEY

Three Course Christmas Menu

Tuck in pic

Tuck into a selecion of sharing starters and allow each of your guests to pick the main and finish off with a sweet selection of desserts.

Welcome drink & nibbles

Cones of puffed crackling & cheese straws to nibble on

STARTERS

◆ The Tanner Scotch egg
Beetroot cured salmon
Ham hock terrine, celeriac remoulade
Chargrilled vegetables & basil dressing

MAINS

Cured gammon steak

Apple cider sauce

Roasted turkey breast

Pigs in blankets, stuffing, cranberry gravy

Grilled bream fillet

Saffron chowder, mussels, samphire

Baked butternut squash

Sage, chestnut and onion stuffing, chestnut cream

A selection of sides for the table

Goose fat roast potatoes, spiced port braised red cabbage, sprouts with garlic butter, roasted root vegetables with honey and mustard

DESSERT

A selection of delicious sweet bites for the table to share

Chocolate Brownies Pear & Almond Frangipane Warm Mince Pies Lemon Meringue Tartlets

£45 per person

Vegan options available on request

All pre orders and dietary requirements to be confirmed 72hr prior to the date

◆ Tanner & Co Signature Dish

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

