



## **Christmas Menu 2019**

**Served at The Chambers or at The Docks**

### **Starters**

Roasted parsnip and Granny Smith apple soup, curry oil  
Corn-fed chicken terrine, apricots, white truffle vinaigrette  
Smoked & poached salmon, confit lemon, sweet chili dressing  
Roasted onion & fig tart, melted goats' cheese, hazelnuts

### **Mains**

Orange & cranberry stuffed bronze turkey, carrot and swede, pancetta  
Braised beef feather blade, mash, black cabbage, star anise jus  
Pan-fried fillet of sea bass, leeks, black garlic, tomato vinaigrette  
Provisioners winter vegetable plate, wild mushrooms, flavored potato puree

### **Cheese**

Selection of British cheese, grapes, crackers & chutney- £7.50pp supplement

### **Desserts**

Provisioners Christmas pudding, walnuts, coffee & brandy sauce  
Chocolate & orange torte, salted caramel, fresh strawberries  
Lemon secret, crushed meringue, cactus sorbet  
Red wine poached plums, mascarpone, cinnamon

### **Tea & Coffee**

Newby loose leaf tea or Shakedown Cafetiere & mince pies

- £50.00
- 10 – 30 people
- Pre-orders & dietary requirements min 72h in advance

Some of our dishes contain unpasteurised cheese. Please inform your waiter if you are allergic to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens