

20. STORIES

FESTIVE CLASSIC MENU

3 COURSE MENU
£65 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

STARTERS

Ham hock & pheasant terrine, Cumberland chutney, sourdough toast
Smoked mackerel, celeriac & pickled cabbage salad, dill & mustard vinaigrette
Caramelised onion & vegan feta tart, herb salad (vg)
Artichoke & truffle soup, chive oil (vg)

MAINS

Turkey escalope, pork, sage & chestnut stuffing, fondant potato, cranberry & Port jus
Seared sea bass, caramelised cauliflower, sprouts, fish red wine sauce
Confit duck leg, honey roast parsnip, spiced red cabbage, duck sauce
Roast butternut squash, lentil & green bean salad, parsley & shallot, harissa (vg)

DESSERT

Christmas pudding, brandy sauce
Chocolate yule log, cherry sorbet
Lemon meringue tart, passionfruit & coconut sorbet

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 13.5% service charge will be added to your final bill.