



Christmas at The Townhouse

2 courses £28

3 courses £33

**Available till the 20th December,
Minimum booking of 6, maximum of 30 people.
Deposit of £10 per head**

**Please call Dom for all booking enquiries
01730265630**





Starters

Roasted celeriac soup, pickled mushrooms, chestnut cream served with harrisa toast.

Pheasant terrine , mulled pears, piccalilli with truffle dressing.

Crab and avocado tian, pink grapefruit and fennel salad with a tomato confit.

Mains

Traditional roast turkey, seasonal vegetables, roast potatoes and all the trimmings.

Pan roasted fillet of hake, confit lemon potato cake, braised chicory, roasted tomatoes served with a langoustine bisque.

Slow cooked shin of beef, creamed potato, roasted root vegetables, cipollini onions with crispy pancetta.

Tarragon gnocchi, calvelo nero, wild mushrooms, crispy hens egg with a cep sauce.

Desserts

Christmas pudding, candied pecans served with a brandy cream anglaise, Caramel poached peach, ginger-nut crumble pickled blackberries served with a lemon sorbet.

Chocolate marquise, confit orange, honeycomb served with vanilla ice-cream.

Selection of cheese and biscuits (£2 supplement)

