



SCOFF & BANTER

# Festive Set Menu

Available 14th November – 22nd December 2024 at £47 per person

A three-course meal paired with a Winter Whiskey Cocktail

## APPETISERS

Oven-roasted garlic butter mushrooms, served with toasted sourdough (v)

Classic French onion soup, topped with Gruyère cheese and served with a warm baguette

Duck salad – marinated French duck with plum dressing, grapefruit, pine nuts, and shallots

## MARKET SPECIALS

Black Norfolk roast turkey – honey-glazed brussels sprouts, heritage carrots, pancetta-wrapped wild boar and apple sausage, roast potatoes, lemon, shallot & thyme stuffing, served with a rich turkey reduction

Herb-crusted lamb rack – served with mashed potatoes, baby carrots, and minted jus

Pan-fried sea bass fillet – accompanied by roasted butternut squash mash, sautéed green beans, and confit beetroot

Tortellini cacio e pepe – with white wine and Italian hard cheese crème (v)

## THE DESSERT PANTRY

Traditional Christmas pudding, accompanied by warm vanilla custard

Eton mess – Chantilly cream, whole meringue, strawberries, and raspberry coulis (v)

Warm Bramley apple crumble, served with custard

Cheese selection – Colston Bassett Stilton, Barber's Vintage Cheddar, pears, and pickled walnuts (v)