

NINETEEN

Christmas feasting

STARTERS

CAPRESE BOARD

Burrata, fire roasted peppers, marinated tomatoes, basil, pine nuts, rocket, balsamic glaze. Served with baskets of warm bread

or

CHARCUTERIE BOARD

Cured meats & cheeses, pickles, grilled vegetables & olives. Served with baskets of warm bread + £2 supplement

MAIN COURSES

FESTIVE TURKEY BOARD

Hand carved turkey served with Apricot & chestnut stuffing, pigs in blanket, confit garlic, bread sauce, cranberry sauce & turkey jus

or

SALMON EN CROUTE

Served with lemon, watercress & Champagne hollandaise + £2 supplement

Vegetarian option

GNOCCHI WITH ROASTED BUTTERNUT SQUASH (VO)

Kale, sage brown butter, shaved parmesan

All served with family style sage roasted potatoes, honey roasted carrots, parsnips & rosemary, buttered sprouts & spiced braised red cabbage

DESSERTS

BLACK FOREST PAVLOVA (V)

Cherries, kirsch cream, chocolate meringue, chocolate & almond crumb, chocolate shavings

or

CHEESE BOARD (V)

Cheddar, brie & stilton, apricot chutney, grapes, apple, celery & biscuits + £2 supplement

2 COURSE FROM £28 | 3 COURSES FROM £34

(V) Vegetarian, (VO) Vegan option. Please let us know of any allergies, intolerances or dietary requirements before making your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of nuts or other allergens. Detailed information on allergens on all our menu items can be provided on request.