

NINETEEN

Christmas

STARTERS

ROAST CELERIAC & APPLE SOUP (VO)

Served with truffle oil and hazelnut crumb

WHIPPED GOATS CHEESE (V)

Honey roasted beetroot, poached pear, toasted pine nuts

SAUTÉED TIGER PRAWNS

Sriracha butter, chives & lemon + £2 supplement

SMOKED PORK CROQUETTE

Pickled vegetables, apple & raisin puree

MAIN COURSES

HAND CARVED TURKEY

Apricot & chestnut stuffing, pigs in blanket, sage roasted potatoes, cranberry sauce, gravy

BRAISED BEEF IN RED WINE

With mushrooms, pearl onions, smoked bacon lardons, mustard & chive mash + £2 supplement

SALMON PITHIVIER

Champagne hollandaise, sage roasted potatoes

GNOCCHI WITH ROASTED BUTTERNUT SQUASH (VO)

Kale, sage brown butter, shaved parmesan

*All main courses are served with family style
honey roasted carrots, parsnips & rosemary, buttered sprouts & spiced braised red cabbage*

DESSERTS

CHRISTMAS PUDDING (V)

Baileys cream, toffee sauce

BISCOFF CHEESECAKE (VO)

Butterscotch sauce

TIRAMISU CREME BRULEE (V)

Chocolate macaron

CHEESE & BISCUITS (V)

Cheddar, brie & stilton, apricot chutney, grapes, apple, celery + £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.