



Christmas day at TWINE



Arrival mimosas, home-made breads, 5 course lunch with wine flight, tea or coffee to finish
£175 per adult - £75 per child 4-12 - £50 per child under 3

SNACK

Smoked Applewood cheese tart, pickled shallot, chicory jam

1st COURSE

Roast onion consommé, wild rice, truffle

STARTERS

Confit duck & apricot terrine, spiced pear, soused carrots, orange brioche

Leek roulade, pickled walnuts, goats' cheese, golden croutons

Beetroot cured salmon carpaccio, horseradish mousse, baby capers, dill vinaigrette

MAINS

Served with roast potatoes, cauliflower cheese, roast brussels sprouts, carrots & parsnips

Roast Bronze turkey, chestnut stuffing, pigs in blankets, bread sauce, turkey gravy

Roast fillet of beef, Yorkshire pudding, shallot marmalade, red wine gravy

Chalk stream trout, Viennoise crust, truffled celeriac & fennel, champagne sauce

Butternut squash, sage & pumpkin Dartoise, baby spinach, madeira sauce

DESSERTS

Traditional Christmas pudding, cranberry compote, brandy sauce

Custard tart, nutmeg, crème fraîche

Bitter chocolate coulant, sea salt & hazelnuts, yoghurt sorbet

British cheese selection, apple & prune chutney, water biscuits (£10 supplement)

Our menu contains allergens. If you suffer from a food allergy or intolerance, please inform a member of the restaurant team upon placing your order. A discretionary service charge of 10% will be added to your bill, which is shared in full with the team that created your experience. All prices are inclusive of VAT.