

R E S I D E N T S

THE
OTHER
HOUSE

C L U B



CHRISTMAS MENU 2024

CANAPES (£4 EACH)

Whiskey cured Scottish salmon, pumpernickel, red currants

Turkey croquettes, spiced cranberry dipping sauce

Aubergine, pomegranate, mint & rose syrup (ve)

Pigs in blankets, honey and grain mustard

STARTERS

Baked Somerset brie, garlic, thyme, rye crisps (v)

Scottish smoked salmon, gingerbread crumb, nutmeg cream

Ham hock, pea and red pepper terrine, piccalilli, stollen cracker

MAINS

Roasted Norfolk turkey, chestnut & smoked bacon stuffing, potato cake, maple parsnips, thyme carrots, cranberry sauce

Braised lamb rump, grain mustard mash, wilted spinach, redcurrant and rosemary jus

Seared sea bass, potato rosti, grilled courgette, caviar cream, cress

Mushroom & butternut Wellington, roasted tomato sauce, braised leeks (v)

DESSERTS

Sherry trifle

Christmas pudding, mince pie ice cream

Chocolate yule log, mulled wine cream

Mini mince pies & tea/coffee

2 courses for £42 | 3 Courses for £48

The Christmas menu is available for lunch and dinner in all event spaces.