



# 21



## Christmas at 21

*We can offer a choice from our à la carte menu for up to 14 persons.  
Guests are welcome to order from the menu below on the day of the event for up to 24 persons maximum. For parties greater than 24, we kindly ask to be provided with a pre-order.  
Available from 2<sup>nd</sup> of December.*

*Spiced Parsnip Soup* 

*Pheasant Ravioli, Chestnut Sauce and Kale*

*Pâté of Portland Crab, House Smoked Salmon and Atlantic Prawns*

*Cheddar Cheese and Spinach Soufflé* 

*French Café Salad* 

*– Chicory, Pears, Blue Cheese, Walnuts and Walnut Oil Dressing*

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*Butter-roast Turkey with Christmas Stuffing, Chipolatas and Bacon*

*Christmas Pork Plate: Roasted Loin, Crispy Belly, Stuffed Cox's Orange Pippin,  
Black Pudding Mash and Crackling*

*Chalk Stream Trout, Champagne Sauerkraut and Cucumbers  
– Champagne Sauce*


*Roast Butternut Squash with Sweet Spices, Smoked Macadamia Butter,  
Salsa Verde and Belgian Endive* 

*Northumbrian Game Pudding*

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*Bûche de Noël* 

*French Dark and White Chocolate Christmas Log with Orange and Cherries*

*Sweet Mince Pie, Crème Chantilly and Soft Spices* 

*– served with a glass of Mulled Wine*

*Christmas Pudding with Brandy Sauce* 

*Montgomery's Cheddar and Colston Bassett Stilton  
with Apple/Raisin Chutney*

*Soft Meringue, Crème Diplomat and Boozy Winter Fruits*

49.00