CHRISTMAS MENU

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THREE COURSES FOR £55

All Christmas party bookings include bespoke handmade Christmas crackers and personalised place setting cards





STARTERS

SALMON BEETROOT GRAVLAX

With dill sour cream & brown bread

PORK BELLY

With Black Pudding bon bon, chilli jam, pickled fennel, celery root purée

FRENCH ONION SOUP (v) With crispy croutons, gruyère & parmesan cheese

BEETROOT HUMMUS (vg) Topped with walnut & spiced pumpkin seeds, with toasted sourdough

MAINS

All mains served with golden roast potatoes, carrots, parsnips and sprouts

TURKEY ESCALOPE

Sage & onion stuffed turkey breast, wrapped in prosciutto ham and served with spiced pumpkin purée, cranberry sauce, pigs in blankets & homemade chestnut gravy

BEEF WELLINGTON

Fillet steak coated with mushroom duxelles, wrapped in parma ham & puff pastry, served with a parsnip purée & red wine jus

SCOTTISH SALMON FILLET

In a lobster bisque, with wilted spinach and prawn croquette

NUT ROAST (VG)

Classic nut roast dinner, served with butternut squash purée, cranberry sauce & homemade chestnut gravy

DESSERTS

SPICED APPLE CRUMBLE (v) Served with vanilla ice cream

CRÈME BRÛLÉE (v) Served with homemade spiced Christmas shortbread on the side

BISCOTTI CHEESECAKE (VG)

Served with Biscotti sauce

ICE CREAM OR SORBET (V/VG)

Two scoops. Choose from vanilla ice cream, salted caramel ice cream, or lemon sorbet

V - Suitable for vegetarians | VG - Suitable for vegans | Leeds Only. An optional 12.5% service charge will be added to your bill. All gratuities go to the team.

Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request - please ask your server for further information.

www.thecutandcraft.co.uk