



CHRISTMAS 2020

£37pp LUNCH - £42pp DINNER
Please choose a Main Course on the Day,
Nothing is Preordered
Starters & Puddings are Shared

**Glass of Warm Mulled Wine to Welcome You
!! CHRIMBO CRACKERS !!**

TO START, For the Table!

Warm Freshly Baked Soda Bread with Whipped butter

Chestnut Hummus with Rosemary Pitta Bread (VGN)

Fried Cheese Straws with Cranberry & Orange

Duck Liver Profiteroles with Mulled Wine & Pralines

Spiced Parsnip Soup with 'Yoghurt' & Croutons (VGN)

Blue Cheese Custard with Lots of Bits to Dip

NW10 'Back Door' Smoked Salmon

Please Choose a MAIN COURSE

Parlour's Classic 'Cow Pie' with or without.

The Chrimbo Turkey Kyiv, Hash Brown & Brussel Sprout Coleslaw

10oz Short Horn Sirloin Steak & Bone Marrow Butter

Bass Fillet with Roasted Pumpkin, Spinach & Pumpkin Seeds

Stuffed Chestnut Pancake with Red Cabbage & Sage (VGN)

Oven-Baked-Three-Cheese-Macaroni-Cheese

TO FINISH, For the Table!

Toasted Marshmallow Wagon Wheels

Crème Caramel with Raisins, Sour Cream & Wafers

Hot Apple Turnover with Toasted Oat 'Ice Cream' (VGN)

A Plank of Those Famous Arctic Rolls

Including Lots of Other Even Funkier Flavours

Coffee & Teas

DTC's Sea Salted Caramel Chocolate Rolos

A discretionary service charge of 12.5% will be added to the bill

Chef Jesse's Book 'MODERN BRITISH FOOD - Recipes from Parlour £20 from the Bar

Lots of Recipes from this very menu included & SIGNED COPIES available