



HAPPY CHRISTMAS 2020

£80pp LUNCH

Starters & Puddings are Shared

Glass of Warm Mulled Wine
Champagne or Bloody Mary to Welcome You
!! CHRIMBO CRACKERS !!

TO START, For the Table!

Warm Freshly Baked Soda Bread with Whipped butter

Chestnut Stuffing Soup (VGN)

Fried Cheese Straws with Cranberry & Orange

Foie Gras Eclairs with Orange & Pistachios

Atlantic Prawn Cocktail, Avocado & 1000 Island

Winter Truffle Custard with Bread Sticks

NW10 'Back Door' **Smoked Salmon**, Blinis, Sour Cream & Caviar

THE MAIN EVENT PLATTER

ALL OF IT! ~ Roast Turkey ~ Roast Beef - Glazed Ham

Roast Potatoes, Parsnips, Red Cabbage, Brussels & Chestnuts, Stuffing,

Pigs in Blankets, Gravy, Bread Sauce & Cranberries

Of Course We also have..

Bass Stuffed with Scallops - Truffle STUDED Roast Celeriac

With Many of the Same Amazing Accompaniments

TO FINISH, For the Table!

Bouche Noel - WHAT? - Chocolate Log

Featherlight Cheesecake with Cranberries & Clementines

Christmas Pudding Arctic Rolls

Including Lots of Other Even Funkier Flavours

Irish Coffees & Yorkshire Teas

DTC's Sea Salted Caramel Chocolate Rolos & Mince Pies

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