



CHRISTMAS 2021

£38pp LUNCH

Please choose a Main Course on the Day,
Nothing is Preordered

Starters & Puddings are Shared

Glass of Warm Mulled Wine to Welcome You
Or a Christmassy Cranberry Frozen Margarita
!! 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

Truffle & Hazelnut Custard with Lots of Bits to Dip

NW10 'Back Door' Smoked Salmon

Please Choose a MAIN COURSE on the Day

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

Warm Spiced Christmas Cake with Toasted Oat 'Ice Cream' (VGN)

A Plank of Those Famous Arctic Rolls - Christmas Tree &..

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



CHRISTMAS 2021

£44pp DINNER

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Glass of Warm Mulled Wine to Welcome You
Or a Christmassy Cranberry Frozen Margarita
!! CHRIMBO CRACKERS !!

TO START, For the Table!

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