

VINTRY & MERCER

Events Christmas menu £60 per person

Starters

- Cauliflower cheese soup, truffle, crispy sage & crushed hazelnuts (D,N,G)
Loch Duarte salmon gravlax, pickled cucumber, blinis & sweet mustard dressing (F,D,SD,MU)
Ham, chicken & leek terrine, pickled pear & walnut ketchup (SD,G,N)

Mains

- Roast Norfolk stuffed turkey & all the trimmings (G,D,Ce)
Peterhead roasted cod, Cornish crab, bubble & squeak, crab sauce & basil oil (F,C,SD,D)
Roasted cauliflower steak, anise carrots, chestnuts, sprouts & cranberry sauce (SD)

Desserts

- Christmas cake with brandy custard (G,SD,E,D)
Black forest gâteau, Kirsch & macerated cherries (SD,D,G,E)
Paxton & Whitfield Cheese Plate, House Chutney & Crackers (G,SD) **(Supplement £5.00)**

Coffee, mince pies & cream

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT