

JAMIE OLIVER CATHERINE ST

SAMPLE FEASTING MENUS



# CHRISTMAS



AVAILABLE 18 NOVEMBER–30 DECEMBER

For groups of 6+

FOUR COURSES



Get in touch to plan your perfect drinks package.

# THE FESTIVE SHARING FEAST

**59 PER HEAD**

All dishes are for the table to share



**ADD SOME SPARKLE**

Celebrate with a glass of fizz — from 7.50 per head

## NIBBLES

**OLIVES** With Oregano, On Ice **VG**

**CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

**BREAD** Dusty Knuckle Sourdough, Crackers, Bungay Butter **VGO**

## STARTERS

### GRAVLAX

Sapling-Gin-Cured Trout,  
Beetroot, Punchy Horseradish  
Cream, Douglas Fir Oil

### CHICKEN & DUCK LIVER PÂTÉ

Vin Santo Jelly, Cornichons,  
Toasted Brioche

### FIFTEEN SALAD

Burrata, Clementines,  
Winter Leaves, Aged Parmesan,  
Capezzana Olive Oil **V**

## MAINS

### BLYTHBURGH ROAST PORK

Herb & Sultana Stuffed Belly, Orchard Sauce, Gravy, Crispy Sage

### TREVOR'S TURKEY WELLINGTON

Tender Breast, Chestnut & Cranberry Stuffing, Puff Pastry, Gravy

### A BIT OF A TREAT

#### ROASTED DUCK CROWN

Confit Leg, Sticky Plums,  
Duck Sauce

#### SIRLOIN ON THE BONE

35-Day Dry-Aged Grilled Beef,  
Horseradish Cream, Red Wine Gravy

IN PLACE OF PORK & TURKEY | +10 PER HEAD\*

### WHOLE ROASTED CAULIFLOWER

Wiltshire Truffle & Spenwood Cheese Sauce,  
Parsnip Crisps **V**

ALL THE TRIMMINGS — Roast Potatoes, Festive Greens and Pigs in Blankets

## DESSERTS

### CHOCOLATE MOUSSE

Amarena Cherries, Kirsch,  
Chantilly Cream, Honeycomb,  
Capezzana Olive Oil **V**

### FIGGY PUDDING

Brandy Butter, Custard **V**



### PAVLOVA

Gooey Meringue,  
Crème Fraîche, Clementine  
Curd, Pomegranate **V**

INDIVIDUAL VEGETARIAN & VEGAN OPTIONS AVAILABLE

**V** – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option | All menus are sample and subject to change.

All prices in GBP. Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. Optional 12.5% service charge added to every bill – 100% goes to restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones. \*Applies to the whole table.

# THE ULTIMATE FESTIVE FEAST

79 PER HEAD

Select one starter, main & dessert per person



ADD SOME SPARKLE

Celebrate with a glass of fizz — from 7.50 per head

## NIBBLES TO SHARE

**OLIVES** With Oregano, On Ice **VG**

**CROQUETTES** Mrs Kirkham's Lancashire Cheese, Sweet Leeks, Pickled Walnut

**BREAD** Dusty Knuckle Sourdough, Crackers, Bungay Butter **VGO**

## STARTERS

### STEAK TARTARE

Wiltshire Truffle Aioli,  
Jerusalem Artichoke Crisps,  
Grated Cured Egg Yolk

### SEAFOOD COCKTAIL

British Crab, Brown Shrimp,  
Prawns, Yuzu Cucumber, Marie  
Rose, Focaccia Crisps

### FIFTEEN SALAD

Burrata, Clementines,  
Winter Leaves, Aged Parmesan,  
Capezzana Olive Oil **V**

## MAINS

### FILLET OF BEEF

Bone Marrow Crouton, Chicken & Duck Liver Pâté, Madeira Sauce

### PAN-ROASTED HALIBUT

Bisque Butter Sauce, Dill Oil

### DELICA PUMPKIN WELLINGTON

Wild Mushrooms, Spinach, Harissa, Puff Pastry, Gravy **V · VGO**

— ALL THE TRIMMINGS —

Roast Potatoes, Festive Greens and Pigs in Blankets

## DESSERTS

### RIVER CAFE NEMESIS CAKE

Single-Origin Dark Chocolate,  
Neal's Yard Crème Fraîche **V**

### FIGGY PUDDING

Brandy Butter, Custard **V**



### PAVLOVA

Goopy Meringue,  
Crème Fraîche, Clementine  
Curd, Pomegranate **V**

### NEAL'S YARD CHEESE SELECTION + 10 PER HEAD

The Best Seasonal Cheese, Mincemeat Chutney, Crackers **V**

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