Christmas Party Menu



SLAUGHTERHOUSE

A 10% discretionary service charge will be added to parties of 8 or more.

£45 per person

Available 27th November – 24th December
Tuesday - Saturday, Lunch & Dinner

Starters

Creamy Roasted Butternut Squash Soup
Pumpkin seeds, butternut squash crisps, bread roll (v, veo)

Roast Beef Yorkshire Pudding
Horseradish cream, crispy onions, pig in blanket, sage & onion stuffing, cranberry sauce

Smoked Ox Cheek Croquettes
Carrot purée, red wine glaze, crispy shallots

Seared Scallops
Parsnip purée, black pudding crumb, apple gel (gfo)

Winter Salad
Mixed leaves, pear, avocado, pecans, pomegranate, roasted fig dressing (gf,ve)

Mains

Roast Turkey Breast
Honey glazed carrots & parsnips, crispy potatoes, mulled wine braised cabbage, pig in blanket, onion & sage stuffing, turkey gravy

Pork Ribs
Orange & cranberry glazed BBQ pork ribs, shredded sprout slaw, skin on fries (gf)

Pan Seared Seabass
Cauliflower & celeriac mousse crushed new potatoes, grilled tender stem broccoli, red wine reduction, (gf)

Maple & Cinnamon Glazed Pork Belly
Buttery mash, mulled wine braised red cabbage, candied apple purée, red wine jus (gf)

Beyond Meat Roulade
Asparagus & wild mushrooms, honey glazed carrots & parsnips, crispy potatoes, mulled wine braised cabbage, vegan gravy (ve)

Desserts

Apple Crumble Cheesecake

Gingerbread Ice Cream Sandwich
Hazelnut crumb

Pecan Frangipane Tart
Vegan whipped cream (gf, ve)

Ice Creams & Sorbets (veo)

Cheese & Biscuits (gfo)

Please let us know if you have any food allergies or special dietary needs.

- smoked in house, - local produce, v - vegetarian, ve - vegan, veo - vegan option, gf - gluten free, gfo - gluten free option