



B

BUTLERS

CHRISTMAS

2 COURSE

≈ £26.00 ≈

3 COURSE

≈ £32.00 ≈

STARTERS ❄️

HOMEMADE SOUP  
OF THE DAY  
with fresh focaccia bread

PANFRIED GARLIC &  
CHILLI TIGER PRAWNS

CHICKEN LIVER PARFAIT  
with apple chutney &  
toasted brioche

WILD MUSHROOM ARANCINI  
with a creamy  
dolcelatta sauce

WHIPPED GOATS CHEESE,  
candied hazelnuts,  
pickled beetroots &  
pesto dressing ❄️

MAINS

ROASTED CONFIT OF  
GRESSINGHAM DUCK  
with garlic roasted potatoes  
and a port & plum jus

SLOW ROASTED PORK BELLY  
creamy mash potato, roasted  
root vegetables, creamed shallots  
& a red wine jus

MEDALLIONS  
OF BEEF FILLET,  
buttered kale, dauphinois potato  
& wild mushroom sauce ❄️  
≈ £5 supplement ≈

OVEN BAKED FILLET  
OF HAKE  
topped with a red pepper crust,  
champ potato and a crab bisque

ROASTED VEGETABLE &  
GOATS CHEESE TARTLET (V)  
or  
TRADITIONAL NUT ROAST (V) ❄️

DESSERTS

TRIPLE CHOCOLATE  
BROWNIE  
with salted caramel  
ice cream

CARAMELISED PEAR  
TARTE TATIN  
with vanilla pod ice cream

LEMON MACARON  
with a sharp citrus curd  
& raspberry sorbet

PANETTONE BREAD  
AND BUTTER PUDDING  
with creme anglaise

SELECTION OF  
ENGLISH CHEESES  
with quince jelly,  
chutney & biscuits

CAPPUCCINO  
≈ £3.00 ≈

LATTE  
≈ £3.00 ≈

COFFEES

FLAT WHITE  
≈ £2.80 ≈

CAFE AMERICANO  
≈ £2.50 ≈

ESPRESSO  
≈ £2.50 ≈

❄️  
*Please make your server aware of any allergies, note that we cannot 100% guarantee any item on the menu is free from allergens.  
Discretionary 10% service on parties of 6 or more*