



B

BUTLERS

CHRISTMAS

2 COURSE

≈ £25.00 ≈

3 COURSE

≈ £31.00 ≈

STARTERS

ROASTED PUMPKIN AND
PARMESAN SOUP
with white truffle oil

TEMPURA MONKFISH
with mango and chilli salsa

HAMPSHIRE GAMMON
and foie gras terrine with
pineapple chutney and
toasted brioche

MARINATED CRAYFISH
and smoked salmon salad with
Bloody Mary dressing

GOATS CURD,
candied hazelnuts, pickled
vegetables and cherry purée

MAINS

ROASTED BALLANTINE
OF TURKEY
with seasonal stuffing, vegetables,
roast potatoes and roasting jus

RUMP OF LAMB
with braised lamb shoulder bonbon,
pea purée, garlic spinach,
honey glazed carrots and a
Tarragon infused sauce

MEDALLION
OF BEEF FILLET,
roasted shallots, onion purée,
buttered kale, dauphinoise potatoes
and frothy wild mushroom sauce
≈ £5 supplement ≈

OVEN BAKED FILLET
OF SEA BASS
topped with a pine nut crust
crab beignet and bisque

CRISPY HALLOUMI CHEESE
with crushed peas, triple cooked chips
and tartare sauce

DESSERTS

HOT CHOCOLATE
FONDANT
with salted caramel
ice cream

TRADITIONAL
CHRISTMAS PUDDING
with cinnamon ice cream
and brandy creme anglaise

LEMON POSSET
with shortbread crumble and
raspberry sorbet

PANETTONE BREAD
AND BUTTER PUDDING
with marmalade ice cream

A SELECTION OF
ENGLISH CHEESES
with quince jelly,
chutney and biscuits

CAPPUCCINO
≈ £3.00 ≈

LATTE
≈ £3.00 ≈

COFFEES

FLAT WHITE
≈ £2.80 ≈

CAFE AMERICANO
≈ £2.50 ≈

ESPRESSO
≈ £2.50 ≈

Discretionary 10% service on parties of 6 or more