

# Festive Feasting

For the whole table to share, served family style for groups of 6+

Silver: 2 courses £29.95 | 3 courses £34.95 | Gold: 3 courses £44.95

January: 2 courses £24.95 | 3 courses £29.95

## Aperitif

Holy Berry Margarita | Elderflower Bramble

Chocolate & Orange Espresso Martini

£12 supp

## Champagne

Joseph Perrier, Cuvée Royale Châlons-En-Champagne, France NV

Glass £18.5 | Bottle £88

## Starters

Smoked trout, cucumber, wasabi, pumpernickel

Roast wild mushrooms, rye bread, tomato onion chutney *(pb)*

Chicken liver parfait, Port Jelly, brioche

## Mains

All mains served with festive trimmings

Rosemary roast potatoes *(pb)* | Brussel sprouts & chestnuts *(pb)*

Garlic thyme roasted root vegetables *(pb)* | Pigs in blankets

Cranberry sauce *(pb)*

Pumpkin tortelloni, charred squash, cream cheese, pumpkin seeds *(pb)*

Roast cod, sea vegetables, Grenobloise sauce

Roast turkey, stuffing, gravy

## Desserts

Chocolate mousse, cherries, amaretti biscuits *(v)*

Christmas pudding, brandy custard *(v)*

Pineapple carpaccio, lime curd, raspberry, pistachio *(v)* *(pb on request)*

## Cheeseboard

Cashel blue, Tunworth, Montgomery Cheddar

chutney, grapes, fig & sultana toast

£12 supp

## Coffee, tea and mince pies

£5 supp

Please enquire for peak and off peak dates. Sample menu subject to change | *(v)* Vegetarian | *(pb)* Plant based  
*(gf)* Gluten free. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.  
Please let our team know if you have any allergies.



MARLOWE

