



FOUR & TWENTY

Christmas Group Menu

*** For 6 or More ***

Bread and Olives to Start

To start..

A wee jar of chicken liver pate, Cumberland jelly and lemon thyme hobnobs.

Salad of baked beetroots, whipped feta, preserved summer berry ketchup and seeds.

Mushroom soup, creme fraiche, truffle oil and tasty croutons.

Baked smoked haddock, leeks and white wine, lemon, parsley and garlic crust.

To follow...

Balontine of turkey, Cumberland sausage, pistachio, apricot and herbs, Brussels sprouts and cumbrian ham, honeyed parsnip puree, roast potatoes, herb gravy.

Ale and treacle braised brisket of British beef, Four and Twenty carrot and roasted red onion mash with black dub blue cheese.

Pan roast cod, herb and garlic king prawns, new potatoes, winter vegetables, lobster butter sauce and dill.

Roasted heritage pumpkin, buttered spelt, winter herbs and wild mushrooms, pumpkin seed and shallot dressing.

To Finish...

Salted caramel tart, creme fraiche.

Warm orange and almond cake, citrus curd.

Blue cheese, quince and oat cakes

**Two Courses £41,
Three Courses £46.**

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

Four and Twenty.

Part of Song Bird Hospitality UK LTD