FOUR & TWENTY

Christmas Group Menu

* For 7 or More *

Bread and Olives to Start

To start...

Mushroom soup, crispy croutons and truffle oil.

Four and twenty duck pate eclair, salted duck caramel, slow cooked leg meat.

Salad of roasted beetroot and whipped goats cheese, port and orange reduction, baby salad leaves.

Scottish salmon, warm potato pancake, pickled fennel, buttered shrimps and nutmeg.

To follow...

Roasted turkey, seasonal trimmings.

Slow cooked feather blade of local beef, roasted red onion mash, four and twenty carrot, red wine sauce, blue cheese and spring onions pesto.

Roast loin of cod, queen scallop, winter vegetable and new potato chowder, lobster dressing.

Roasted butternut squash, wild mushroom and pearl barley casserole, crispy onions, garlic butter and port wine reduction.

To Finish...

Chocolate and orange creme brulee.

Warm spiced apple and brown sugar cake, Christmas pudding ice cream.

Lemon posset, raspberry sorbet.

Yorkshire blue cheese, fig chutney and oatcakes.

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