



The Five Alls - Christmas Party Menu
Available 1st December - 23rd December
A la Carte menu also available for party use

Canapés to Share

- Cheese straws
- Devils on horseback

To Start

- Chicory salad with poached pears, red grapes, blue cheese and toasted pinenuts
 - Potted shrimps & smoked trout with melba toast
- Duck liver parfait with red onion & apple chutney and toasted brioche
- Twice baked double Gloucester souffle with cheese sauce

To Follow

- Turkey breast with pork & apricot stuffing, pigs in blankets, roast veg and creamy brussel sprouts. Served with cranberry and bread sauce
- Mallard two-ways with potato gratin, braised red cabbage, parsnip crisps and port jus
- Oven baked fillet of cod with cauliflower puree, spinach, chorizo and sorrel sauce
- Goats cheese and saffron tart with chestnuts, toasted hazelnuts and green salad
- Daube of ox cheek with truffle mash, carrots, roast shallots and marrow crostini

To Finish

- Christmas pudding cheesecake with honeycomb ice cream
- Pear tarte tatin with caramel sauce and vanilla ice cream
 - Espresso crème brulee with hob nob biscuits
 - Grappa panna cotta with mixed berry compote
- selection of 3 french cheeses with chutney, pickled grapes and biscuits

two courses **£34.00**, three courses **£40.00**
includes mince pies, teas & coffees after

Please let us know about any allergies you have before ordering your meal

T's & C's

A service charge of 12.5% will be added to all tables
A deposit of £10 per head will be required to secure bookings; pre-orders will be needed 72 hours prior to the meal.
Any parties of 8 or more booked by the end of September will receive 10% off their food bill!