

DAMSON & WILDE

BRASSERIE & BAR

Festive Menu

£38 for 3 Courses

This menu is only available to groups who have reserved & pre-ordered
A non-refundable deposit of £10 per person is required on booking

Starters

Celeriac veloute, sage oil, toasted hazelnuts (v)
Ham & taleggio croquette, burnt apple ketchup
Mandarin & cranberry cured salmon, horseradish creme fraiche, granary loaf
Duck rillette, cornichons, Wooster's focaccia

Mains

Roast turkey, sage & onion stuffing, pig in blanket, roast potatoes, gravy
Ox cheek bourguignon, mash
Trout en croute, dill sauce, new potatoes
Mushroom-stuffed butternut squash, chestnut crumb, roast potatoes, gravy (v)
All served with festive trimmings for the table to share:
Honey & thyme roasted parsnips, sautéed savoy & cavolo nero, sprouts, braised red cabbage

Desserts

Chocolate & amaretti torte, creme fraiche
Mincemeat frangipane tart, creme anglaise
Lemon posset, mulled wine-poached pear, shortbread
Sparkenhoe red Leicester, Perl las, Suffolk brie, Stokes fig chutney, crackers (v)

v (Vegetarian) ve (Vegan)

If you have any specific dietary requirements or require allergy information, please ask a team member.

Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 10% service charge will be added to your bill.

CARD & CONTACTLESS PAYMENTS ONLY