



SET MENU

FOR GROUPS OF 15 PEOPLE AND OVER

Please choose one starter, one main and one dessert for your group

All dietary requirements can be catered for

Food orders required 72 hours before your booking
two courses £25/three courses £30

STARTERS

SMOKED SALMON, PICKLED FENNEL AND CUCUMBER JELLY

CHICKEN LIVER PARFAIT, PLUM AND APPLE CHUTNEY, SOUR DOUGH TOAST

ROASTED BEETROOT, WINTER SQUASH, FREGOLA AND SHERRY DRESSING (V)

PARSNIP AND APPLE SOUP, CHESTNUT GREMOLATA AND SOUR DOUGH TOAST (V)

MAINS

TRADITIONAL ROAST TURKEY

roasted turkey breast / stuffed turkey leg ballotine / herb roasted potatoes
/ braised red cabbage / sprout leaves and chestnuts / carrots / parsnips / cranberry sauce

BRAISED BEEF CHEEK, SPICED RED CABBAGE, SALSIFY AND MUSTARD POTATO PUREE

ROASTED STONE BASS, CELERIAC PUREE, CONFIT BABY POTATOES

ROOT VEGETABLE PITHIVIER, BRAISED SAVOY CABBAGE, CRANBERRY VEGETARIAN SAUCE (VG)

WINTER VEGETABLE TAGINE, SAFFRON QUINOA (V)

DESSERTS

CHRISTMAS PUDDING, BRANDY ANGLAISE

CRANBERRY AND CHERRY CHEESECAKE, CONFIT PINEAPPLE

DARK CHOCOLATE BROWNIE, CHESTNUT MOUSSE AND CARAMEL ICE CREAM

APPLE AND CINNAMON TART FINE, VANILLA ICE CREAM

COCONUT PANNA COTTA, SEASONAL FRUITS, CRISPY PRALINE (V)

VG - Vegetarian / V - Vegan

www.wringerandmangle.com / [@wringerandmangle](https://www.instagram.com/wringerandmangle)