

THE TETLEY

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CHRISTMAS MENU

Sit Down 3-Course Meal £30 per person

— Starters —

Salmon Ballotine

with celeriac remoulade, rye bread

Chicken Liver Parfait

with spice pear pâte de fruit, brioche

Spiced Squash Risotto

with Amaretti (VG)

— Mains —

Turkey Ballotine

with cranberry & turkey stuffing, parsnip purée, sand carrots, sprouts & chestnuts, roast potatoes

Braised Ox Cheeks

with creamy mash, onions & seasonal greens

Mushroom 'Wellington'

with sand carrots, sprouts & chestnuts, roasted potatoes, gravy (VG)

— Desserts —

Black Forest Gateau

with macerated blackberries, blackberry sorbet (V OR VG)

Port Stilton

with chutney, crackers

Christmas pudding

with brandy custard (N)

Hot Fork Christmas Buffet £20 per person (MINIMUM OF 30 PEOPLE)

Turkey ballotine with cranberry & sage stuffing

Braised ox cheeks

Mushroom 'Wellington' (VG)



Pigs in blankets

Herby roasted potatoes

Roasted parsnips & carrots

Buttered sprouts with chestnuts

Gravy & sauces

— Desserts —

Mixed fruit crumble with custard

Chocolate brownie with cream (V OR VG)

(V) Vegetarian (VG) Vegan (N) Contains nuts

Please contact us directly for any dietary requirements

Tel 0113 320 2323 Web thetetley.org/venue-hire/christmas