

The Case is Altered

Christmas menu

2 courses £26
3 courses £30

WINES *Pre-order any of the wines below and receive 10% off of your order*

White	🍷	Red	🍷
Sauvignon Blanc Touraine, Domaine de Pierre, Loire, FRA 2015	27.5	Malbec Winemakers Reserve, Melodias, Trapiche, Mendoza, ARG, 2014	24
Viognier/Marsanne, The Hermit Crab, d'Arenberg, McLaren Vale, AU, 2015	37.5	Monastrell Reserva, Mas Delmera, Jumilia, ESP, 2009	39
Pouilly Fumé, Cuvée de Boisfleury, Loire, FRA, 2014	33.5	Rioja Reserva, Tempranillo, Ramon Bilbao, ESP, 2011	34

STARTERS

Sourdough, salted butter & olive oil for the table

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

MAIN COURSES

Served with roasted potatoes, brussel sprouts, glazed roots & hispi cabbage

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS	COCKTAILS
Clementine & prosecco trifle Christmas pudding, brandy butter Sticky toffee pudding, caramel sauce & vanilla ice cream Chocolate & orange tart, crème fraîche <i>•mince pies for the table•</i>	To Start Barrel Aged Negroni Gin, sweet vermouth, Campari 8.5 Hugo Gin, elderflower, mint, cucumber, soda 8 To Finish Boulard Calvados Pays d'Auge, Grade Solage 4.1 Espresso Martini Vodka, Kahlua, espresso, sugar syrup 8
CHEESE COURSE- £5 per person	
Selection of British cheeses, grapes, house chutney, celery & water biscuits	

A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU