

JAMIE OLIVER CATHERINE ST

SET MENU



CHRISTMAS



THREE COURSES

– £55 PER PERSON –
INDIVIDUALLY PLATED

STARTERS

PORK & CHESTNUT TERRINE

Prunes, Plum Chutney,
Toasted Crumpet
GFO

SALMON GRAVLAX

Loch Duart Salmon
Cured in Beetroot &
Sloe Gin, Horseradish
Cream, Toasted Crumpet
GFO

HERITAGE BEETROOT CARPACCIO

Toasted Walnuts, Willy's
Apple Balsamic
VG

MAINS

CHRISTMAS TURKEY & GAME PIE

Slow-Cooked Turkey & British Game, Chestnut Mash, Cranberry Sauce, Red Wine Gravy **GF**

STEAK TOURNEOS

Fillet of Beef, Mushroom Pâté, Beef Tallow Toast, Bordelaise Sauce **GFO (SUPPLEMENT +15)**

WILD MUSHROOM VOL-AU-VENT

Marsala Cream Sauce, Spinach, Pearl Onion **V • VGO • GFO**

SERVED WITH

Luxo P&XO Stuffing, Brussels Sprouts, Treacle-Glazed Carrots & Roast Potatoes

DESSERTS

JAMIE'S CHRISTMAS MESS

Gingerbread Ice Cream, Goosey
Meringue, Poached Pears
V • GF

BOOZY CHOCOLATE & COINTREAU PUDDING

Orange Custard
V

PISTACHIO & CHOCOLATE LOG

Amarena Cherries,
Vegan Meringue
VG



V – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option **GF** – Gluten Free **GFO** – Gluten Free option

All menus are sample and subject to change.

Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies and we will advise on alternatives. We can't guarantee our dishes are allergen free & we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes. Game may contain shot and olives may contain stones.