

JAMIE OLIVER CATHERINE ST

FEASTING MENU



CHRISTMAS



All dishes are served sharing-style for the table.

The menu is served as listed. Vegetarian and vegan alternatives are available when requested at the time of booking or ordering and are not served as standard. Vegetarian and vegan dishes are plated individually.

THREE COURSES

– £65 PER PERSON –

ALL DISHES ARE FOR THE TABLE TO SHARE

STARTERS

BOTH SERVED WITH TOASTED MINI CRUMPETS

PORK & CHESTNUT TERRINE

Prunes, Plum Chutney **GFO**

SALMON GRAVLAX

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

MAINS

CHRISTMAS TURKEY & GAME PIE

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

DRY-AGED RUMP OF BEEF

Bone Marrow Gravy, Confit Garlic **GF**

SERVED WITH

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

DESSERTS

SERVED FOR THE TABLE TO SHARE

SALLY'S TRIFLE

Cranberry Compote, Clementine Jelly **GF**

BOOZY CHOCOLATE & COINTREAU PUDDING

Orange Custard **V**

AVAILABLE FOR VEGETARIAN & VEGAN GUESTS ON REQUEST

STARTER

HERITAGE BEETROOT CARPACCIO

Toasted Walnuts, Willy's
Apple Balsamic **VG** • **GF**

MAIN

WILD MUSHROOM VOL-AU-VENT

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

DESSERT

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.