

*The*  
**BUTCHERS**  
*Social*

# CHRISTMAS MENU

1st December to 24th December 2018

## - STARTERS -

<b>BBQ Celeriac Soup, Scotch Quail Egg, Pork Crunch</b>	<b>9</b>
<b>Gin &amp; Cucumber Cured Salmon, Borage, Horseradish &amp; Pickled Shallots</b>	<b>7</b>
<b>Game Terrine, Soured Cranberries, Black Treacle &amp; Walnut Toast</b>	<b>7</b>

## - MAIN COURSES -

<b>Roast Turkey Breast, Confit Leg Sausage Roll, Sprouts &amp; Chestnuts, Cranberry Jus</b>	<b>17</b>
<b>Slow Cooked Ox Cheek Wellington, Savoy Cabbage, Petit Onions, King Oyster Mushroom, Crispy Pancetta, Bone Marrow Jus</b>	<b>18</b>
<b>Roast Hake, Jerusalem Artichoke Risotto, Samphire &amp; Lemon &amp; Burnt Butter Sauce</b>	<b>19</b>
<b>Wild Mushroom, Blue Cheese, Spinach Pitivier, Broccoli, Picked Radish, Toasted Walnuts (v)</b>	<b>17</b>

(All of the above served with Goose Fat Roast Potatoes, Seasonal Veg, Red Wine Jus)

## FESTIVE FEAST

**Fore Rib of Hereford Beef for the table, Bone Marrow Cottage Pie, Greens, Seasonal Veg, Goose Fat Roast Potatoes, Swede Mash, Sprouts with Maple Bacon, Pigs in Blankets, Roast Heritage Carrots, Lashings of Gravy**

**\*£47 per person \*Pre-order only. Must be for the whole table. Minimum 6 people.**

## - DESSERTS -

<b>Whisky &amp; Chocolate Cremeux, Whisky Ice Cream, Espresso &amp; Caramel</b>	<b>7</b>
<b>Christmas Bread &amp; Butter Pudding, Vanilla Ice Cream, Brandy Anglaise</b>	<b>7</b>
<b>Selection of British Cheeses, Crackers &amp; Chutney</b>	<b>8</b>

Please note that we make our food from scratch prepared in an environment that contains traces of nuts, milk, eggs, soyabean, wheat, fish and shellfish. Please ask a member of staff if you require any assistance when ordering food.

For parties of 6 or more a 10% optional gratuity will be added.

TO FIND OUT MORE PLEASE CALL: 01564 792135 OR E-MAIL: [INFO@THEBUTCHERS.SOCIAL](mailto:INFO@THEBUTCHERS.SOCIAL)