

CHRISTMAS AT THE WALRUS

3 @CURSE SET MENU

Tuck into three divine festive courses. After booking, our team will provide links for your guests in the run up to your party so they are able to select their course options. Easy peasy, we do all the leg work - including dressing the table with Christmas crackers. Just show up in your party best and have a jolly time.

SUN-WED £32PP | THURS-SAT £37PP

STARTERS

- Roasted celeriac soup, herb oil, celeriac crisps (gif & pb)
- Baked goats cheese, cranberry & maple glaze, toast (v & gif on request)
- Ham Hock terrine, cornichons, chutney, sourdough
- Smoked salmon pâté, pickled cucumber, rye bread (gif)

MAINS

- Roast breast of British turkey, roast potatoes, sautéed greens, red cabbage, maple glazed carrot & parsnips, stuffing, pig in blanket, gravy (gif on request)
- Fillet of sea bream, leek, potato & clam chowder, crispy cavolo nero (gif)
- Braised daube of beef, parsnip mash, winter greens, bourguignon gravy (gif)
- Truffled mushroom & spinach Wellington, roast potatoes, sautéed greens, red cabbage, maple glazed carrot & parsnips, gravy (pb)

PUDDINGS

- Christmas pudding, brandy sauce (v)
- Lime & stem ginger cheesecake, (v)
- Coastal Cheddar & Colston Bassett Stilton, spiced pear chutney, frozen grapes & biscuits (v)
- Chocolate brownie, vanilla ice cream (gif & pb)

FOR THE TABLE

- Pigs in blankets, £6.5
- Coastal Cheddar cauliflower cheese, (v) £7
- Sautéed Brussel sprouts, crispy bacon £5.5