

# THE DISTILLERY

## Feasting menu

£45 per person

---

### PROSECCO RECEPTION

Glass of Da Luca prosecco for all guests on arrival

---

### PRE-STARTER

Celeriac, chestnut & truffle soup

---

### TO START

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream for the table

*followed by*

Guineafowl & foie gras terrine, roasted quince, hazelnuts

**Served with sourdough toast, salted butter**

---

### THE MAIN EVENT

Glazed ham, Cumberland sauce

*with one of the following*

Whole Woodbridge Suffolk goose, pork & prune stuffing, roasting juices

*or*

Whole Norfolk turkey, pork & sage stuffing, roasting juices

**Served with roast potatoes, brussel sprouts, glazed roots & hispi cabbage**

*We will serve the main course whole at the table. Please nominate your Christmas carver*

---

### DESSERTS

Sherry trifle

Whole Christmas pudding, brandy butter

Whole chocolate & orange tart, crème fraîche

*\*Please choose one of the above dishes for your table  
- all served whole*

---

### BRITISH CHEESE BOARD - SUPPLEMENT £5 PER PERSON

Selection of British cheeses, house chutney, grapes, celery & water biscuits

---

**To be taken by the whole table  
Minimum of 12 people**

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