



3 Course Christmas Party Menu £39 (bookings of 14 and over)

Starter

Roasted Pumpkin Veloute, Spicy Pumpkin Seeds & Crispy Sage

Pressed Chicken Thigh & Ham Hock, Piccalilli & Sourdough Crisps

Hot Smoked Salmon Mousse, Pickled Cucumber, Rocket, Focaccia Crisps,

Butternut, Celeriac & Potato Terrine, Rosemary, Stinking Bishop, Chestnuts

Main

Roasted Goose Breast (served pink), Goose Leg & Date Sausage Roll, Celeriac Puree, Red Cabbage, Sloe Gin & Red Currant Jus

Roasted Norfolk Bronze Turkey Breast, Crispy Leg Parcel, Duck Fat Roast Potatoes, Sausage & Bacon Roll

14 Hour Braised Feather Blade of Beef, Potato Dauphinoise, Burnt Onion, Caramelised Carrots, Kale, Red Wine Glaze

Sous Vide Cod Loin, Shellfish Risotto

Baby Beetroot & Brie Tart, Sage, Leeks & Brown Butter

All served with Maple Glazed Carrots & Parsnips, Brussel Sprouts with Chestnuts & Bacon, Tender Stem Broccoli & Cauliflower Cheese

Dessert

Orange & Cranberry Bread & Butter Pudding, Orange & Vanilla Custard, Vanilla Ice Cream

Baked Chocolate Fondant, Caramelised White Chocolate Mousse, Toffee Apple, Streusel Crumb

Christmas Pudding Brulee, Brown Butter Shortbread

Dark Rum Cheesecake, Rum & Raisin Ice Cream

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Whilst great care is taken when preparing all food, I cannot guarantee any dish will be 100% free from nuts, bones, shots or any other allergen. If you have an allergy, please let Chef Karl know at the menu planning stage.