



CHRISTMAS



with


MR FOGG

S E T M E N U


Available at Botanical Tavern for pre-booked parties only

STARTERS


Cream of butternut squash soup, crème fraîche & chives  


Beetroot & caramelised onion tart, crisp leaves & balsamic dressing 

Potted chicken liver parfait, onion jam & toasted brioche


Smoked salmon with a salad of baby prawns, tomato salsa,
crisp leaves & cocktail sauce 

MAIN COURSE

Roast turkey stuffed with apricot and sage,
Brussels sprouts with pancetta & chestnuts, turkey gravy 



Crisp skin cod with savoy cabbage & roasted butternut squash, rustic tomato sauce 


Braised feather blade of beef with creamed potatoes and gravy


Mushroom, chestnut & tarragon suet pudding, white bean cassoulet 

*Main courses are served with family style seasonal vegetables,
the crispiest roast potatoes & steamed new potatoes*

PUDDINGS





Traditional Christmas pudding with brandy custard  

Sticky toffee pudding, caramel sauce & vanilla ice cream 

Apple & cinnamon crumble tart with custard 

Two Courses £34
Three Courses £38

Available from the 27th of November to the 24th of December

 Vegetarian  Vegan  Vegan option available  Gluten-free

Please make staff aware of any allergies you might have. We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free. All dishes may contain nuts. Adults need around 2,000 kcal a day. Any kcal value stated refers to the total kcal amount in the whole portion. All items subject to availability. Prices are liable to change.

Please note: All prices include VAT. A discretionary service charge will be added to all transactions.

