

CHRISTMAS DAY 2018

AMUSE

Venison pigs in blankets, chestnut velouté, cranberry ketchup

STARTER

Preserved partridge, confit & pickled pear, partridge jus

or

Treacle cured salmon, monkfish scampi, brown shrimp tartar dressing

FISH

Halibut, warm prawn cocktail, ice lettuce

MAIN

Turkey breast, confit goose stuffing, Duchess potatoes, glazed sprouts, turkey jus

or

Roast beef fillet, Duchess potatoes, glazed sprouts, oxtail jus

PRE DESSERT

BFG truffles

DESSERT

Figgy toffee pudding, Christmas pudding ice cream, toffee sauce

or

Snowball, advocaat panna cotta, lemon sorbet, candied lime

or

Cheese board, pickle, fruit & biscuits

£135pp

Bain & Bridges at The Tilbury

Please do make us aware of any appropriate allergies or intolerances. *(n)* contains nuts *(v)* vegetarian
Our game is locally sourced, as careful as we are it may still contain shot. 10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge