

Festive Party Menu

Available 23rd Nov - 29th Dec

For groups of 8+, pre-book online

STARTERS

Venison mince pie, brandy & peppercorn butter (*£2 supplement*)

Parsnip, honey & old Winchester soup (*V*)

Treacle cured salmon, lemon & pink pepper cottage cheese, cockle dressing

Gammon, crayfish & pineapple terrine, coriander & chilli salad

Wild mushroom panettone, mushroom cream, truffle cheese (*V*)(*N*)

MAINS

Turkey breast & festive trimmings

Monkfish in blankets, stuffing, game fries, bacon sprout tops (*£3 supplement*)

Rump cap steak, shrimp mac & cheese, roast iceberg, shrimp dressing (*£3 supplement*)

Sea bream, potato & leek hash, smoked haddock chowder

Nut roast, Jerusalem artichoke, candied sprouts, celeriac & horseradish sauce

DESSERTS

Black forest brownie

Figgy toffee pudding, milk ice cream

Homemade Christmas cake, Lancashire blue cheese

Satsuma & Cointreau jelly, cranberry sorbet, aerated custard

3 artisan cheeses, homemade pickle, biscuits (*£2 supplement*)

2 courses £26.50 3 courses £29.50

£10pp deposit & pre-order required

Bain & Bridges at The Tilbury

Please do make us aware of any appropriate allergies or intolerances. (*n*) contains nuts (*v*) vegetarian
10% service charge is added to tables of 6 or more at your discretion

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge