

FESTIVE MENU

November 20th - December 24th

Max table size 6

STARTERS

The Tilbury venison mince pie

Cheese & onion panettone, cheddar custard, onion rings *(V)*

Mulled wine cured salmon, wild mushroom & truffle pate, pickled beetroot, oat shortbread

Turkey & stuffing ploughman's, curried slaw, pickled old Winchester, cranberry, sourdough

Ham, leek & potato soup, bread

MAINS

Roast turkey & festive trimmings

Skate wing, mussel & crayfish stroganoff

Confit goose leg, braised red cabbage, forcemeat croquette, game jus

Stilton & cranberry nut roast, truffled celeriac mash, crisp sprout tops, parsley sauce *(V) (N)*

Halibut, smoked ham hock bubble & squeak, pea & ham velouté

10oz sirloin steak, chips, sprout & celeriac slaw *(£4 supp)*

DESSERTS

The Tilbury figgy toffee pudding, toffee sauce, milk ice cream

Clementine blondie, Cointreau cream

Mulled cider & poached pear trifle

A selection of ice creams

Cheese board *(£2 supp)*

2 Courses £28.50

3 Courses £33.50

Bain & Bridges at The Tilbury

Patrons - Tom & Jamie Bainbridge

Head Chef - Tom Bainbridge

Please do make us aware of any appropriate allergies or intolerances. *(n)* contains nuts *(v)* vegetarian
(supp) supplement charge

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