

THE MERRYFELLOW

HOME OF NO.3

DARK FOREST

Black cow vodka
Dark chocolate liquor
Blackberry liquor

£10

SPICED APPLE FIZZ

Calvados
Lemon juice
Spiced syrup
Champagne

£12

THE NUT CRACKER

Hazelnut liquor
Whisky cream liquor
Espresso

£10

CHRISTMAS PARTY MENU

£35 PER PERSON

STARTER

All served with freshly baked sourdough & Netherend farm butter. Gluten free bread available on request.

Whipped burnt aubergine

pomegranate, spring onions, toasted sesame (VG, SE, GR, G)

Smoked salmon

Capers, shallots, parsley, burnt lemon (F, SD, G, D)

Ham hock terrine

piccalilli, cornichons (SD, MU, G, D)

MAIN

Roast turkey breast

sage & onion stuffing, pigs in blankets, vegetables, roast potatoes, bread sauce, cranberry sauce & gravy (D, G, SD, E)

Roast sea bass fillet

vegetables, roast potatoes, burnt lemon, salsa verde & gravy (F, SD)

Plant based nut roast

vegetables, roast potatoes, cranberry sauce & gravy (VG, N, SD)

PUDDING

Christmas pudding

brandy & orange custard (V, D, SD, N, G)

Chocolate brownie

vanilla ice cream, chocolate sauce (V, G, E, D)

Vegan brownie option available

Stilton cheese

house chilli jam, pickled shallots, crackers (V, D, SD, G)

ALLERGEN KEY

Our allergen key is designed to help you with your menu choices, the letters on the menu are there to inform you of the allergens that are present within our dishes.

NB Please let us know if you have any allergies, intolerances, or dietary requirements before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of traces of nuts or allergens.

(C) Crustaceans (CE) Celery (D) Dairy (E) Eggs (F) Fish (P) Peanuts (G) Gluten (L) Lupin (V) Vegetarian (N) Nuts (MO) Molluscs (MU) Mustard (S) Soya (SD) Sulphur Dioxide (SE) Sesame Seeds (VG) Vegan (GR) Garlic

A discretionary 12.5% service charge will be added to your final bill, which will then be shared equally between all our staff.