



THE DEPOT

Christmas menu

2 courses £27

3 courses £32

WINES *Pre-order any of the wines below and receive 10% off of your order*

White		Red	
Picpoul De Pinet, FRA, 2016	22	Malbec Santa Julia, Mendoza, ARG, 2016	23.5
Petit Chablis, Domaine Tremblay, FRA, 2016	26	Grand Vin De Bordeaux, Chateau Le Martin FRA, 2010	24.5
Sauvignon Blanc, Framingham, NZ, 2016	27.5	Rioja Gavanza, ESP, 2008	26.5

STARTERS

Sourdough, salted butter & olive oil for the table

Roast cauliflower soup, rarebit toast

Game terrine, truffle butter, apple & pear chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked aubergine, za'atar, pomegranate, buttermilk dressing

MAIN COURSES

Served with roasted potatoes, brussel sprouts, glazed roots & hispi cabbage

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Baked Atlantic cod, lemon butter sauce

Glazed short rib, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS

Clementine & prosecco trifle

Christmas pudding, brandy butter

Sticky toffee pudding, caramel sauce & vanilla ice cream

Chocolate & orange tart, crème fraîche

•mince pies for the table•

CHEESE COURSE- £5 per person

Selection of British cheeses, grapes, house chutney,
celery & water biscuits

AN OPTIONAL 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU