

# The Unruly Festive Feast

## mersea pyefleet oysters

*natural* £4 each / £23 half dozen

*fried, nduja xo sauce, chilli* £5 each / £29 half dozen

*pickled, smoked cucumber, n25 caviar* £6.5 each / £38 half dozen

*grilled, gremolata, garlic* £5 each / £29 half dozen

*be unruly dozen 3 of each* £56

## To Begin

**smoked cod's roe tartlets** *avriga caviar*

**nocellara olives**

**unruly sourdough focaccia** *whipped fen farm butter & anchovy*

**chicken & duck liver parfait** *blood orange, crispy chicken skin*

**arancini** *nduja & taleggio*

**lardo di colonnata** *crostini, pickled walnut*

**burrata** *chive & pecorino pesto*

## The Main Event

**bronze roast turkey wellington**

**dry-aged chateaubriand**

**pigs in blankets**

**duck fat roasties**

**creamed sprouts**

**cranberry & bread sauce**

**seasonal roots**

**cauliflower cheese**

**turkey gravy**

## To Finish

**tosier chocolate delice** *espresso, frangelico*

**christmas pudding** *brandy custard, cranberry*

**£59 per guest**

Example menu, alterations may apply.

Alternative vegetarian main course available upon request