

Festive Feasting Party Menu

Cocktail Specials

bloody mary & kir royale - £8

Mersea Pyefleet Oysters

natural £4.5 each / £25 half dozen

fried, iberico x.o., chive, parmesan £6 each / £35 half dozen

pickled, bloody mary dressing, celery £5 each / £29 half dozen

grilled, gremolata, black olive £5 each / £29 half dozen

be unruly quattro 1 of each £20

To Begin

smoked cod's roe tartlets *avriga caviar*

nocellara olives

unruly sourdough focaccia *whipped fen farm*

butter & anchovy butter

chicken & duck liver parfait *blood orange,*

crispy chicken skin

arancini *'nduja & taleggio, mushroom & cashel blue*

lardo di colonnata *crostini, pickled walnut*

cured trout *smokey cucumber, almond, dill, sheep's*

milk dressing

The Main Event

bronze roast turkey

dry-aged rib of hereford beef

pigs in blankets

dripping roasties

creamed sprouts

cranberry & bread sauce

seasonal roots

cauliflower cheese

turkey gravy

To Finish

classic tiramisu *amaretto, mascarpone, espresso*

christmas pudding *brandy custard*

£65 per guest

To be enjoyed by the whole table. A £1 discretionary charge is added to each bill to support Red Rose Chain's work with the marginalised/ disabled and Space for the Wild at Jimmy's Farm for helping rebome and care for endangered animals