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 *avruga 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 *smoky 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 rehome and care for endangered animals