

NETTLE & RYE

Christmas MENU

EAT, DRINK & BE MERRY

Wild Rabbit, Smoked Ham & Mushroom Terrine (n)

quince, pickled walnut, sourdough

Roasted Langoustine & Chorizo

white bean velouté, baby leek, chervil

Curried Parsnip & Pear Soup (v)

mini onion bhajis, curry oil, baby coriander

Breast of Wild Duck

celeriac purée, maple roasted parsnips, cranberry, roasted game jus

Braised Shoulder & Tenderloin of Pork

spiced red cabbage, turnip & wholegrain mustard mash, cider jus

Pan Roasted Fillet of Hake

mussels, bouillabaisse sauce, seared fennel, samphire, saffron aioli

Sweet Potato, Kale & Chestnut Wellington (v, n)

carrot & anise purée, butternut, roasted salsify

All of your main courses will be accompanied by roast potatoes and seasonal vegetables

Tonka Bean Panna Cotta (v)

popcorn crumble, salted butter caramel

Dark Chocolate Delice (v)

honeycomb, espresso ice cream

Mulled Wine Poached Pears (v, n)

almonds, Christmas pudding ice cream

British Cheeseboard (v) – (£2.50 surcharge)

a selection of artisan British cheeses with traditional accompaniments

2 Courses – £25 3 Courses – £30

At the Nettle & Rye, we are committed to creating innovative food with great British produce.

Most dishes can be adapted to fulfill any dietary requirements.

A £10.00 non-refundable deposit is required per person when placing your pre-order.

Please inform us of any guests' allergies or dietary requirements when placing your pre-order.

A discretionary service charge of 10% will be added to the final bill.

Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.