

Christmas Menu



STARTERS

Roasted Parsnip & Bramley Apple Soup finished with Sage Butter & Parsnip Crisps (GF, DFO)

Avocado & King Prawn Timbale with Tomato Concasse, Crème Fraiche & Prawn Crackers (GF. DFO)

The Priory's Chicken Liver Pâté with Onion Marmalade & Sourdough Toasts (GFO)

Tempura of Chef's Foraged Chanterelle Mushrooms with Confit Garlic Aioli & Charred Lemon (DF)

Shiraz Poached Pear & Blue Cheese Tart with Wild Roquette Leaves & Balsamic Reduction

MAINS

Turkey 'Saltimbocca' with Slow Roasted Tomatoes, Shaved Ham, Sage & Fresh Mozzarella in a Creamy White Wine Sauce, with New Potatoes & Tenderstem Broccoli (GF)

Pan-roasted Scottish Salmon Fillet over a Potato & Spring Onion Rosti with a Minted Pea Salsa & Fresh Lime (GF, DF)

'Steak, Egg & Chips', Aged Rump of Beef over a Layered & Pressed 'Chip' topped with a Soft Poached Hen's Egg & finished with a Tarragon & Peppercorn Jus (GF, DFO)

Festive Vegan 'Hunza Pie' over Salt Baked Celeriac Mash with Cavolo Nero & Cranberry Gravy (GF, DF)

The Traditional Turkey Dinner or Nut Roast with All The Festive Trimmings (GFO, DFO)

DESSERTS

Black Treacle Tart with Christmas Pudding Ice-Cream & a Pedro Ximenéz Fluid Gel Nutella Chocolate Fondant with Hazelnuts, Clotted Cream & a Ferrero Rocher (GFO) Slow Poached Aromatic Quince over Pain d'épices with a Vanilla Yoghurt Sorbet (DFO) Sticky Toffee & Date Pudding Bruleed Banana, Toffee Sauce & Vanilla Bean Ice-Cream Trio of Priory Made Sorbets (GF, DF)

The Priory Cheeseboard (GFO) £5 p/p Supplement

COMPLEMENTARY

Sourdough Mince Pie Pop Tarts for the table

(GF) Gluten Free, (GFO) Gluten Free Option, (DF) Dairy Free, (DFO) Dairy Free Option

Available for pre-booked parties from Tuesday 28th November 2023 until Saturday 23rd December 2023. Not available Sundays.

