1884 DOCK STREET KITCHEN

Christmas Day 2014

Taittinger NV Champagne en Magnum

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Jerusalem Artichoke Soup
Chestnut and Vanilla

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'Potted' Goosenargh Chicken Liver and Foie Gras Parfait
Black Truffle Butter ~ Port-fed Fruits ~ Warm Brioche Toast

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Treacle-cured Scottish Salmon
Marinated Cucumber Pickle ~ Crème Fraîche

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Roast Breast of Henry Wilson's South Cave Turkey
Local-shot Game and Walnut 'Forcemeat' ~ Venison Sausage 'In Blanket'

Cranberry Relish and Spiced Bread Sauce

Goose Fat Roast Potatoes ~ Roasted Roots and Brussels Sprouts

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Traditional Christmas Pudding
Stamfrey Farm Organic Clotted Cream Ice Cream
Aged Rum Sauce

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Hawes Wensleydale Cheese
'My Mum's' Christmas Cake ~ Spiced Plum Chutney

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Coffee

Homemade Sweets

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Have yourself a very Merry Christmas!
James Allcock Chef/Patron

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£75 per person

Children under 10 £45

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To allow for decanting and chilling please pre-order your wine in advance
Please let us know at the time of booking if you or your guests have any food allergies or special requirements

Please note that nuts are present in our kitchen, we therefore cannot guarantee their exclusion in our dishes
Please notify a member of staff of any food allergies or special requirements. Warning – Game may contain shot! All prices are inclusive of VAT

Make your next reservation online at www.1884dockstreetkitchen.co.uk