



Amuse Bouche

Cauliflower velouté, mature cheddar and cauliflower pomme dauphine, truffle dressed cauliflower shavings

Bread

Sourdough with sea salt and crack black pepper butter

Starters

Celeriac, pancetta and thyme soup, pulled duck croquet and pea shoots

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Horseradish and dill cured mackerel, sweet pickled vegetables, smoked mackerel pate, chive oil and crispy shallots

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Salt baked beetroot carpaccio, candied walnuts, goats' cheese, beetroot and orange chutney, dressed watercress, pomegranate dressing

Mains

(ALL MAINS ARE SERVED WITH ROSEMARY AND GARLIC HASSLEBACK POTATOES, HONEY ROASTED PARSNIP & CARROT AND SWEDE CRUSH)

Turkey cordon bleu with a caramelised onion and mustard cream sauce

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Pan roasted cod with a warm tartare hollandaise sauce

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Camembert, cranberry and chestnut vol au vent

Desserts

Cheese selection, crackers and chutney
(Brie, Manchego, Stilton & Mature Cheddar)

Sticky date & toffee pudding, toffee and treacle sauce with mincemeat ice cream

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Clementine crème brulee with stem ginger shortbread

Price

£19.50pp.

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Thursday 1st, 8th, 15th December 2022

Please make your server aware of any allergies or dietary requirements you may have.

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