

FESTIVE MENU

3-COURSE MENU | £89 PER PERSON

*48-hour Sourdough bread for the table GF**

STARTER

CORNISH CRAB CROQUETTES
lobster aioli, keta caviar, parsley oil

DUCK RILLETTE GF*
toasted brioche, cornichons & fig chutney

**SPICED HERITAGE ROOT
VEGETABLE VELOUTE VE/GF***
Toasted pumpkin seeds

SCALLOP ST JACQUES V/GF
Seared scallops, seaweed & garlic butter,
parmesan crumb, avruga caviar

BEEF CARPACCIO GF*
Thinly sliced seared beef fillet, truffled pine nut dressing,
focaccia crumb, sun-dried tomato puree, aged parmesan

MAINS

**ROASTED NORFOLK TURKEY
CROWN & ALL THE TRIMMINGS GF**
Rosemary roast potatoes, pigs in blankets, braised
red cabbage, glazed root vegetables, red wine gravy,
cranberry & mulled spice sauce

BAKED HALIBUT FILLET
Crayfish and saffron bisque, rope grown mussels,
chantenay carrots, buttered greens

DRY-AGED SIRLOIN (300G) GF
Grilled Sirloin steak, tripled cooked chips,
watercress & peppercorn sauce

**HERITAGE BEETROOT
WELLINGTON VE**
Golden & red beetroot, spinach, wild mushroom duxelle
wrapped in puff pastry, rosemary roast potatoes, braised red
cabbage, glazed root vegetables & red wine gravy

WILD MUSHROOM & SPINACH GNOCCHI V
Truffled wild mushrooms & toasted walnuts

DESSERT

CHRISTMAS PUDDING
Brandy plant cream & cranberry compote

STICKY TOFFEE PUDDING
Toffee sauce, & vanilla bean ice cream

BAKED CHEESECAKE
Mulled winter berry compote

CHOCOLATE HAZELNUT TORTE
Sour cherry compote, vanilla ice-cream
& sesame tuile

ARTISAN CHEESE BOARD
A selection of four artisanal cheeses,
sticky fig chutney with crackers

Coffee & Truffles To Finish



WINTER CANAPÉS

£4 PER CANAPÉ | 4/6 CANAPÉS PER PERSON
MIN ORDER 50 PER ITEM

PLANT & VEGETARIAN

CHICKPEA & CAULIFLOWER BHAJI
WITH MANGO CHUTNEY **VE**

BEETROOT & GOATS CHEESE CROUSTADE **V**

CARAMELISED FIG, THYME & CHESTNUT TART **VE**

SUNDRIED TOMATO & BLACK
OLIVE TAPENADE ON CROSTINI **VE**

CAMEMBERT CROQUETTES & MULLED CRANBERRY
SAUCE **V**

MEAT

PROSCIUTTO & ASPARAGUS CIGAR **GF**

SAGE BUTTER GLAZED CHICKEN SKEWERS **GF**

BEEF SLIDERS

ROAST BEEF & HORSERADISH
MINI-YORKSHIRE PUDDING

DUCK RILLET ON BRIOCHE CROUTE **GF**

FISH

SMOKED SCOTTISH SALMON BLINI

PRAWN SKEWER, SWEET CHILLI & LIME

CHIP SHOP COD & TARTARE SAUCE

SMOKED HADDOCK FISHCAKE, LEMON MAYO

PRAWN COCKTAIL CUPS **GF**

SWEET

CHOCOLATE & ORANGE BROWNIE BITES **VE/GF**

SEASONAL FRUIT SKEWERS **VE/GF**

VANILLA CHEESECAKE

RASPBERRY PAVLOVA **V/GF**

STRAWBERRY & CHANTILLY CREAM TART **V**

PREMIUM CANAPES

£6 PER CANAPE

LOBSTER & PRAWN ROLLS

CRAB CROQUETTES

BLACK TRUFFLE & WILD MUSHROOM ARANCINI

MINI WAGYU SLIDERS



THE LIBERTINE

THE ROYAL EXCHANGE

WINTER BOWLS

£8 PER BOWL | 3-4 BOWLS PER PERSON

MIN ORDER 50 PER BOWL

PLANT & VEGETARIAN

PUMPKIN TORTELLINI, SAFFRON CREAM, ROASTED
BUTTERNUT, PESTO OIL **VE**

WILD MUSHROOM, TARRAGON & BLACK TRUFFLE
RISOTTO **VE / GF**

ROOT VEGETABLE & PUY LENTIL COTTAGE PIE,
SWEET POTATO MASH **VE / GF**

WINTER HEIRLOOM TOMATO & BOCCONCINI
MOZZARELLA SALAD **V / GF**

MEAT

LINCOLNSHIRE SAUSAGE, BUTTERY MASH &
CARAMELISED RED ONION GRAVY

GRILLED PEPPERED BEEF STEAK, THICK CUT CHIPS
& BEARNAISE SAUCE **GF**

ROASTED SAGE BUTTER BASTED CHICKEN
BREAST, PARSNIP PUREE & CRISPY PANCETTA **GF**

CORNISH LAMB RUMP, BRAISED RED
CABBAGE & ROSEMARY JUS **GF**

FISH

SALMON "SALTIMBOCCA" COURGETTES CRISPS,
LEMON BUTTER SAUCE **GF**

CHIP SHOP HADDOCK, CRUSHED MINTED PEAS &
TARTARE SAUCE

SALMON & COD FISH PIE, TOPPED
WITH VINTAGE CHEDDAR MASH **GF**

CRAYFISH & PRAWN COCKTAIL, GEM
LETTUCE & BLOODY MARY SAUCE

SWEET

CHOCOLATE & ORANGE BROWNIE **V / GF**

BAKED VANILLA CHEESECAKE & WINTER BERRY
COMPOTE **V**

FRESH FRUIT SALAD, COCONUT CREAM, TOASTED
SEEDS **VE / GF**

MANGO & PASSION FRUIT ETON MESS **V / GF**



V Vegetarian **V*** Vegetarian Option Available **VE** Vegan **VE*** Vegan Option Available
GF Gluten Free **GF*** Gluten Free Option Available

FESTIVE DRINKS PARTIES

£8 PER COCKTAIL DURING RECEPTION

£11 PER COCKTAIL AFTER RECEPTION

ALCOHOLIC

FIG & ORANGE HIGHBALL

Ron Santiago de Cuba Anejo 8 Years Old, Crème de Mure,
Lemon & London Essence Aromatic Orange & Fig Soda

MULLED NEGRONI

Beefeater London Dry Gin, Antica Formula, Campari, Spiced Red Berries

SLOE GIN SPRITZ

Warners Sloe Gin, Lemon topped with Prosecco

LILLET SPRITZ

France's Take on the popular Aperol Spritz. Lillet Rose, Grapefruit & London
Essence Indian Tonic

NON-ALCOHOLIC

FIG & ORANGE HIGHBALL

Everleaf Forrest, Grenadine, Lemon & London
Essence Aromatic Orange & Fig Soda

MULLED NEGRONI

Lyre's Italian Spritz, Lyre's London Dry, Spiced Red Berries

CRODINO SPRITZ

Refreshing alcohol-free alternative to the popular Aperol Spritz



THE LIBERTINE

THE ROYAL EXCHANGE

CHRISTMAS PARTY SHARING

FESTIVE PLATTER (SERVES 3-4 PEOPLE) ————— 37

Cheeseburger Sliders, Sage Butter Glazed Chicken Skewers, Panko Crumbed Prawn Skewers, Pigs in Blankets. Served with Fries & Dips

FESTIVE VEGETARIAN PLATTER (SERVES 3-4 PEOPLE) — 34

Breaded Camembert, Chickpea & Cauliflower Bhaji, Cherry Tomatoes & Bocconcini Skewers, Crispy Pumpkin Pasta Fritter. Served with Fries & Dips

