



While you Ponder

Pigs Cheek Cigar ~ Burnt Apple Puree |£5
Lobster & Crab Bon Bons ~ Fermented Garlic Aioli |£5
Onion Confit ~ Parmesan ~ Bread ~ Horseradish Butter |£4
Mandarin Martini |£9

Christmas Party

Starters

Jerusalem Artichoke Soup ~ Coconut Foam ~ Black Curry ~ Puffed Wild Rice
Birds Liver Parfit ~ Variations of Rhubarb ~ Ginger Bread ~ Chicken Crackling
Blow Torched Start Bay Mackerel ~ Sweet & Sour Tangerine ~ Wasabi Ice Cream
Start Bay Crab ~ Compressed Cucumber ~ Champagne Sauce ~ Viola ~ (£5 supplement)

Mains

Turkey Escalope ~ Creamed Sprouts ~ Kilted Chipolata ~ All the Trimmings
Roasted Cod ~ Textures of Parsnips ~ Torched Chestnuts ~ Creamed Potato ~ Turkey & Lemon Verbena Jus
Wild Mushroom & Winter Truffle Pearl Barley ~ Williams Poivre ~ Smoked Leeks ~ Parmesan
Venison in Pancetta ~ Confit Pork Belly ~ Trompettes ~ Cauliflower ~ Preserved Damson Plum (£6 supplement)

Desserts

Christmas Pudding Assiette ~ Crème Brule ~ Frozen Parfait ~ Ice Cream ~ Cognac Anglaise
Baked Alaska ~ Ginger Sponge ~ Raspberry Parfait ~ Yuzu Ice Cream
Passion Fruit & Mandarin Tart ~ White Chocolate Sorbet
Jamie & Dans three Favourite Cheeses ~ Pineapple Chutney ~ Fudge Biscuits (£5 Supplement)

To Finish

Mini Mince Pies & Cinnamon Caramel Mulled Wine

Lunch Time (tables 6 and above) £25 for 4 courses
Dinner time £30 for 4 courses

Ts & Cs

Menu Must be Pre-Booked One week in Advance £10 a head deposit per person

Fish may contain bones ~ Game may contain shot ~ Our nuts most certainly Contain Nuts
Don't forget to follow us on Facebook ~ Instagram ~ Twitter @ twenty_seven_x

Menu printed on recycled paper, to make not only our food all sourced within 30 miles of the restaurant sustainable
Jamie x