THE JOLLY TANNERS

FESTIVE SET MENU

2 COURSE £32 | 3 COURSE £37

FROM 27TH NOVEMBER - 24TH DECEMBER

starters

CHICKEN LIVER PARFAIT
BEETROOT & GIN CURED SALMON
BONE MARROW & TOAST
PRAWN COCKTAIL
CARROT & GINGER SOUP, TOASTED SOURDOUGH (VE)

mains

BAVETTE STEAK FRITES, PEPPERCORN SAUCE
THE JOLLY BURGER, FRIES
HERB CRUSTED HAKE FILLET, POTATO CAKE , FISH VELOUTÉ, MANGETOUT
WILD MUSHROOM & CELERIAC PIE, MASH, TENDERSTEM BROCOLLI (VE)

ROASTED BALLOTINE OF TURKEY, APRICOT STUFFING, CARROT & SWEDE MASH, SPICED RED CABBAGE, ROAST POTATOES, PIG IN BLANKET, CREAMED LEEKS, GRAVY & YORKSHIRE PUDDING

desserts

CHRISTMAS PUDDING, BRANDY CREAM & VANILLA ICE CREAM
63% DARK CHOCOLATE MOUSSE
STICKY TOFFEE PUDDING & VANILLA ICE CREAM
3 SCOOPS OF ICE CREAM OR SORBET
VANILLA | CHOCOLATE | STRAWBERRY | SALTED CARAMEL
RASPBERRY SORBET | MANGO SORBET | LEMON SORBET

mini mince pies & chocolates for the table

GUESTS WITH FOOD ALLERGIES OR INTOLERANCES ARE ASKED TO INFORM A MEMBER OF OUR TEAM BEFORE ORDERING. MANY OF OUR DISHES CAN BE ADAPTED TO MEET DIETARY REQUIREMENTS BY OMITTING INGREDIENTS; HOWEVER, WE ARE UNABLE TO ACCOMMODATE INGREDIENT SUBSTITUTIONS. PLEASE BE AWARE THAT TRACE ELEMENTS OF ANY ALLERGENS MAY BE PRESENT IN ALL FOOD THAT WE SERVE.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO ALL ORDERS.