

THE SANDS END

CHRISTMAS PARTY

£45 pp

Starters

Cornish crab bisque and chilli mayonnaise crouton
Foie gras, green apple & fig purée and toasted brioche
Beetroot-cured salmon, pickled heritage beet, sour cream and rye bread
Marinated pepper, rosemary, toasted pine nuts, sultanas and winter leaves (vg available)

Main Courses

Roasted Norfolk bronze turkey, pigs in blankets, cranberry & sage stuffing, honey-roasted root vegetables,
Brussels sprouts and roasted potatoes
Monkfish and tiger prawn navarin and glazed baby vegetables
Barbary duck breast, dauphinoise potatoes, suede purée, black cabbage and ginger & grapefruit sauce
Celeriac, walnut and Colston Bassett risotto and crispy sage leaves (vg available)

Desserts

Christmas sticky toffee pudding and brandy toffee sauce
Vanilla panna cotta, honey and balsamic roasted plum (vg available)
Chocolate & stem ginger truffle and vanilla custard
Trio of British cheeses, house chutney and biscuits

To finish

Filter coffee and homemade chocolate & single malt whisky truffle

A discretionary service charge of 12.5% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.

www.thesandsend.co.uk

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