

# CHRISTMAS PARTY MENU



**£42.50 Per Guest**

*With Christmas Crackers*

*Available Monday to Friday from the 27<sup>th</sup> November 2023 – Please Note; Lunch Tables Must be Vacated by 4.00pm*

## *To Begin*

### **WHITE ONION & CIDER SOUP**

Toasted Breads, Crispy Onions (V) (RGF)

### **YORKSHIRE DUCK & COGNAC PARFAIT**

Fig & Tangerine Chutney; Dressed Leaves;  
Toasted Bread (RGF)

### **OAK SMOKED SALMON & DILL FISHCAKES**

Garden Dressed Leaves; Homemade Tartare Sauce; Dill Oil

### **GOATS CHEESE BRÛLÉE**

Red Onion Marmalade; Dressed Leaves;  
Crispy Gingerbread (V, RGF)

### **BETROOT & SORREL RISOTTO**

White Wine Risotto; Heritage Beetroot; Sorrel Leaves;  
Vegan Parmigiano (V, Vegan, GF)

## *To Follow*

### **THE TANNIN LEVEL ROAST TURKEY**

Locally Reared Turkey; Roast Potatoes;  
Pigs in Blankets and all the Festive Trimmings! (RGF)

### **TRIO OF YORKSHIRE WOODLAND PORK**

Confit Belly Pork stuffed with French Black Pudding;  
Braised Pork Cheek Bonbon; Buttered Mash; Honey Glazed  
Parsnips; Crackling; Baked Apple Purée; Red Wine Jus

### **MAPLE & BRANDY GLAZED FEATHERBLADE OF BEEF**

6 Hour Braised Featherblade of Beef; Buttered Mashed Potatoes;  
Tender Stem Broccoli; Red Wine Braised Shallots; Roasted Butternut  
Squash & Chablis Mustard Purée; Beef Jus

### **OVEN BAKED COD LOIN**

Petit Pois, Spinach & Mussel Stock Risotto; Steamed Mussels; Golden  
Beetroot Carpaccio; Crispy Artichokes; Citrus Glaze (RGF)

### **ROASTED VEGETABLE BONBONS**

Honey Roast Root Vegetables with Bulgur Wheat; Pomegranate;  
Sweet Macerated Cranberries; Roast Chestnuts; Spiced Potato  
Strings; Camomile Oil (V, Vegan)



### **VEGETABLES, POTATOES & SALADS ~ £4.50 Each**

The finest local seasonal vegetables; the perfect addition to your chosen dish:

FINE BEANS WITH CHILLI AND GARLIC   TENDER STEM BROCCOLI WITH TOASTED ALMONDS   BRUSSEL SPROUTS WITH LARDONS  
STICKY RED CABBAGE   DRESSED HOUSE SALAD   BUTTERED SEASONAL GREENS   HANDCUT CHIPS   SKINNY FRIES

*A Deposit of £10 per person is required along with a Pre Order. All Deposits and Pre Orders must be received by Monday 13<sup>th</sup> November 2023.*

*A discretionary 10% Service Charge is applied for parties of 6 and above*

Key: V = Vegetarian • GF = Gluten Free • RGF = Request Gluten Free • RV = Request Vegetarian.

As all our dishes are freshly prepared at The Tannin Level, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or intolerances, please inform a member of staff.