

# CHRISTMAS PARTY MENU



LUNCH £40

DINNER £47.50

*(With Christmas Crackers!)*

Available Monday to Friday from the 17<sup>th</sup> November 2025 – Please Note; Lunch Tables Must be Vacated by 4.00pm

## *To Begin*

### SPICED CARROT & PARSNIP SOUP

Candied orange, toasted sourdough (ve, rgf)

### DUCK LIVER & COGNAC PARFAIT

Toasted bread, quince jam,  
dressed leaves (rgf)

### SMOKED SALMON WITH SHALLOT & DILL MARINATED PRAWNS

Spelt & fig crackers, pickled cucumber, lemon gel (rgf)

### WILD MUSHROOM & TRUFFLE RISOTTO

Classic white wine risotto with forest mushrooms  
and fresh truffle (v, rve, gf)

## *To Follow*

### ROAST BALLOTINE OF YORKSHIRE TURKEY

Lemon & cranberry stuffing,  
Pigs in blankets, roast potatoes,  
glazed root vegetables, sautéed sprouts (gf)

### ROOT VEGETABLE & CELERIAC WELLINGTON

Roast potatoes, swede purée, red wine jus (v, ve)

### PAN SEARED SALMON FILLET

Saffron new potatoes, sautéed fine beans & shallots,  
chive beurre blanc (gf)

### BRAISED SHIN OF BEEF

Buttered mashed potato, charred savoy cabbage,  
pancetta, mushroom and pearl onion sauce (gf)

## *To Finish*

### CHRISTMAS PUDDING

Brandy crème Anglaise, redcurrants (v, rgf)

### LEMON PAVLOVA

Lemon meringue, lemon curd, salted caramel, orange sorbet (ve ,gf)

### BAILEY'S CRÈME BRÛLÉE

Vanilla shortbread (v, rgf)

### DARK CHOCOLATE TORTE

Salted caramel, cocoa crème fraîche (v, gf)

### VEGAN WINTER BERRY PANNACOTTA

Winter berry infused coconut milk,  
buckwheat shortbread, winter berries (ve, rgf)



## SIDES

Purple sprouting broccoli & parmesan (v, gf) £6 • Buttered seasonal greens (v, gf) £5 • Sautéed sprouts & lardons (gf) £6  
Sticky red cabbage (gf) £5.50 • Hand cut chips & rosemary salt (v) £5.50

*A Deposit of £10 per person is required along with a Pre Order. All Deposits and Pre Orders must be received by Monday 3rd November 2025.*

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

Key: v ~ vegetarian • rve ~ request vegan • ve ~ vegan • gf ~ non gluten containing ingredients • rgf ~ request non gluten containing ingredients • n ~ contains nuts

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.