

*The*  
**WALRUS**

**2 Courses £22.25 | 3 Courses £27.50**

**Wild Mushroom, Leek & Potato Soup**

*Toasted seeds (v\*/gifa)*

**Smoked Salmon Tart**

*Black ink crème fraiche, pickled sea weed & salmon caviar*

**Baked St Marcellin on Celeriac**

*Crispy Jerusalem Artichoke, crushed sprouts & roquito chilli (v)*

**Game Terrine**

*Drunken prunes, watercress & pickled shallots*

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**Stuffed English Rose Turkey Breast**

*Wrapped in bacon with a sage & onion stuffing, with seasonal vegetables, roast potatoes, pigs in blankets, cranberry sauce & gravy*

**Baked Fillet of Cod**

*Celeriac, saffron & potato puree, chilli tempura kale, leek, clam & white wine sauce (gif)*

**Roasted Mini Pumpkin**

*Filled with chestnut, pine nut & cranberry mousse on braised chard, with seasonal vegetables (v\*/gif)*

**Confit Duck Leg**

*Chestnut mushrooms, salsify, pearl barley & duck parcel*

**Braised Lamb Shoulder**

*Butter bean, swede, flageolet, carrot & turnips stew (gif)*

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**Christmas Pudding**

*Brandy custard (gif)*

**Baked Vanilla Cheesecake**

*Blackberry compote*

**Chocolate & Coconut Tart**

*Pineapple & chilli salsa (v\*/gif)*

**Apple & Pear Crumble**

*Stem ginger custard (gif)*

**Cheese & Crackers**

*Chutney & fruits £2 supplement*

**Coffee & Mince Pies £1.25 supplement**

*(v) Vegetarian. (v\*) Vegan. (gif) Gluten Ingredient Free (gifa) Gluten Ingredient Free Available.  
Please ask for allergen information.*

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**WALRUS**

**Festive Finger food**

5 for 13.75 pp

7 for 17.50 pp

**Additional Items 2.25 each**

(Minimum of 20 people)

**Pigs in Blankets** with sage

**Vegan Salmon Gravlox**, dill infused carrot lox, gravlox sauce & wholemeal cracker (v\*)

**Turkey, Bacon, Sage & Onion Bites**, cranberry sauce

**Crispy Jerusalem Artichoke**, cashew cheese (v\*)

**Smoked Trout**, horseradish cream & beetroot remoulade

**Salt & Pepper Squid**, coriander, spring onion & pickled ginger

**Haddock & Crayfish Croquette**, seaweed & wasabi mayonnaise

**Salt Beef & Horseradish Rilette** stuffed **Yorkshire Pudding**

**Beetroot Pancake Roulade**, pumpkin humous & seaweed (v\*)

**Games Terrine**, drunken prune & wholemeal cracker

**Whipped Goat's Cheese & Chive**, cherry bell peppers (v)

**Smoked Salmon Tart**, black ink crème fraiche, pickled seaweed & salmon caviar

**Mince Pies**, Chantilly cream

**Lemon Curd Tart**, raspberry

**Cocoa Dusted Christmas Pudding Truffle**

**Charcoal Cracker, Brighton Blue**, fig & date chutney

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