



GREAT GUNS
— SOCIAL —

DECEMBER 2019

2 COURSES £30 / 3 COURSES £35

Christmas Menu

WARM SOURDOUGH WITH SMOKED BUTTER

STARTERS

CURED GRESSINGHAM DUCK BREAST,
PICKLED CHERRIES, WATERCRESS

BETROOT SCOTTISH SMOKED SALMON, WHIPPED LEMON RICOTTA

ROASTED CAULIFLOWER, TAHINI, POMEGRANATE & ZATAAR

MIDDLE COURSE (additional, no extra cost)
JERUSALEM ARTICHOKE & TRUFFLE SOUP

MAIN COURSE

DINGLEY DELL PORCHETTA, STUFFED WITH HERBS & CHESTNUTS

TURKEY SCHNITZEL, SAGE BREAD SAUCE

CAVOLO NERO & HERITAGE CARROT TART

SIDES

SHREDDED & WHOLE BRUSSEL SPROUTS, DUCK FAT (OR NOT) ROAST
POTATOES, ROASTED WINTER VEGETABLES, GRAVY (UNLIMITED!),
CRANBERRY SAUCE

DESSERTS

CHRISTMAS PUDDING, GINGER & TREACLE TART, CHOCOLATE & SALTED
CARAMEL FONDANT

ADD CHEESE PLATER FOR £30 (GROUPS OF 6+)



MERRY CHRISTMAS!

*Join us for a holiday meal with
friends and family!*

ONLY PREORDERS FOR GROUPS OF 6 OR BIGGER.
PREORDER TO BE DONE AT LEAST 3 DAYS AHEAD OF BOOKING!

ADD ONE OF OUR DRINK PACKAGES TO YOUR MEAL

HALF BOTTLE OF HOUSE WINE PER GUEST
WITH THE MEAL £10

GLASS OF PROSECCO ON ARRIVAL &
HALF BOTTLE OF WINE PER GUEST WITH
MEAL £15

GLASS OF MOET CHAMPAGNE ON ARRIVAL
& HALF BOTTLE OF WINE PER GUEST WITH
THE MEAL £20