

Nut Tree Inn, Murcott

Christmas party menus

Menu A

Available Monday – Friday lunch

Monday – Thursday dinner

Petit broccoli soup

blue cheese twist

Marinated beetroot salad

creamed goats cheese, olive crumb

or

Terrine of foie gras, chicken & leek

hazelnuts, charred baby leeks, truffle dressing

or

Pave of Nut tree smoked Loch Duart salmon

horseradish cream, pickled cucumber, Avruga caviar

Poached & grilled free range turkey

properly garnished

or

Roast loin of cod

cauliflower, curry, golden raisins, veal jus

or

Sauteed potato gnocchi

wild mushrooms, truffle, herb sauce

Passion fruit souffle

Chestnut parfait

glace chestnuts, chocolate rum sauce

or

Christmas pudding

brandy custard

or

Selection of Artisan cheese

biscuits, quince jelly

£50 per person

**£10 per person non refundable or transferable deposit to be taken at the time of booking
to confirm your reservation**

**Please make us aware of any dietary requirements at the time of booking
as we do use allergens on the kitchen**

**We ask all guests to pre-order their dishes at least 1 week prior to joining us
An optional 10% service charge will be added to your final bill**

Menu B
Available Monday – Sunday lunch
Monday – Saturday dinner

An 8 course tasting menu for the whole party to enjoy

Petit broccoli soup

blue cheese twist

Marinated beetroot salad

creamed goats cheese, olive crumb

Pave of Nut Tree smoked Loch Duart salmon

horseradish cream, pickled cucumber, Avruga caviar

Terrine of foie gras, chicken & leek

hazelnuts, charred baby leeks, truffle dressing

Roast loin of cod

cauliflower, curry, golden raisins, veal jus

Roast saddle of venison

sarladaise potato, parsnips, brussels

Passionfruit soufflé

Chestnut parfait

glace chestnuts, chocolate rum sauce

Selection of artisan cheese

optional before or after dessert £12 supplement

£65 per person

£10 per person non refundable or transferable deposit to be taking at the time of booking to secure your reservation

Please make us aware of any dietary requirements at the time of booking as we do use allergens in the kitchen

An optional 10% service charge will be added to your final bill

Menu C

**Traditional Christmas Menu for the whole party to enjoy together
Available Monday – Saturday Lunch
Monday – Friday dinner**

Minimum of 10 guests

Petit broccoli soup
blue cheese twist

Nut Tree smoked Loch Duart salmon
horseradish cream, pickled cucumber, Avruga caviar

Whole roasted free range turkey
properly garnished

Passion fruit souffle

Christmas pudding
rum custard

£60 per person

**£20 per person non refundable or transferable deposit to be taking at the time of booking
to secure your reservation**

**Please make us aware of any dietary requirements at the time of booking as we do use
allergens in the kitchen**

An optional 10% service charge will be added to your final bill

Openings Over Christmas

Christmas Day - lunch only

Boxing Day lunch only

Open as usual 27th - 30th lunch and dinner

Closed 31st and 1st.

Back to Normal from the 2nd January 2018