

THE SEVEN STARS CHRISTMAS PARTY MENU



Available 27th November to 24th December

CHRISTMAS COCKTAILS

Sour cherry negroni - £9
*Gin, Campari, sweet vermouth &
sour cherry, served ice cold*

Winter Spritz - £9
*Cranberry, fresh rosemary and
prosecco cocktail*

Mince pie old fashioned - £10
*Bourbon, spiced mincemeat, orange
& bitters, over ice*

SNACKS

Noccellara olives *or* Smoked almonds (v/vg) - £4

Devilled eggs with chorizo & paprika - £5

Day boat oysters with classic mignonette *or* tobasco 9 for 3 or £18 for 6

£33 per person for two courses

£42 per person for three courses

STARTERS

Clams in a white wine and fennel sauce, served with chalk hill bakery focaccia

8-hour slow cooked beef short rib with braised red cabbage

Salt baked celeriac, with fresh truffle and hazelnut crumb

MAINS

Hand carved turkey, pigs in blankets, crispy pink fir potatoes, sprouts with pancetta,
maple carrots & cranberry sauce

Turkey leg, leek & ham creamy pithivier pie with charred peas and truffle mashed potato

Grilled monkfish, brown butter sauce, clams with roasted jerusalem artichoke & kale

Venison fillet, grilled hispi cabbage, celeriac purée and venison jus

Festive vegetarian wellington, pigs in blankets, crispy pink fir potatoes, sprouts with
pancetta, maple carrots & cranberry sauce (v) (vg optional)

Delica pumpkin risotto with crispy sprouts and aged parmesan sauce (v) (vg optional)

DESSERTS

Chocolate crèmeux and clementine mascarpone

Christmas spiced apple and cranberry crumble with brandy cream

Rice pudding with cinnamon ice cream

Three British cheese selection with quince paste, grapes and crackers (£2 extra)