

The Pig[®] and Butcher

Festive Feasting Menu 2021

£55.00 per person

Our feasting menu explained: Choose either one or two dishes from the mains and puddings for the whole party to share. If two dishes are chosen the split will be made 50:50 or in the event of an unequal split, in favour of your preferred option.

Snacks for the table

Whipped smoked cod's roe, pickled onions & Sourdough crisps
Tunworth gougères, Bramley apple & ale chutney

Starters - The Board to share

Black pudding Scotch egg & butcher's sauce, Tamworth pork rillettes,
Chalk Stream trout & dill crème fraîche, spiced partridge & pear terrine,
house pickles & crisp bread

Main course - Choose up to 2 dishes for the whole party to share

Free range Cotswold Bronze turkey breast rolled with cellar smoked bacon, cranberry sauce,
sage & chestnut stuffing

Paddock Farm Tamworth pork loin, celeriac, mustard & apple remoulade

Elwy Valley lamb shoulder, balsamic glaze & puffed spelt

55 day aged Cumbrian Blue Grey rump, wild mushrooms & Roscoff onions

All served with gravy, roast potatoes, honey glazed parsnips, heritage carrots, roasted Brussel sprouts & pigs in blankets

Dessert - Choose up to 2 dishes for the whole party to share

Steamed Christmas pudding, brandy butter & custard

Eggnog, clementine & pain d'épices

Ginger Jamaica cake, whisky toffee sauce, orange & cardamom ice cream

British cheeseboard (supplement £5 per person)

Selection of three British cheeses, chutney & Irish soda crisp