



THE PIG AND BUTCHER

Festive Feasting Menu 2025

£65 per person

Please choose 2 Starters, 2 Main Courses & 2 Desserts for your group to share

Snacks For The Table

Pork Sausage Roll, Spiced Apple Sauce

Brie & Cranberry Croquette (v)

Starters

Pig & Butcher, Black Pudding Scotch Egg
Dill and Gin Cured Scottish Salmon, Crème Fraiche (GF) (DF*)
Crown Estate Game Terrine, Pickled Cucumber (GF) (DF)
Baked Beetroot, Rocket and Dill Salad (VE)

Mains

Roast Norfolk Bronze Turkey, Sage and Onion Stuffing (GF*)(DF)
Braised Hereford Ox Cheek & Potato Pie, Roast Onions, Marrowbone (GF*)
Whole Market Fish, Mussel & Cider Veloute (GF)
Butternut Squash and Sage Pithivier, Pumpkin Veloute (VE)

*All Served With Gravy, Roast Potatoes, Honey Glazed Parsnips, Carrots, Roasted Brussel
Sprouts & Pigs In Blankets*

Desserts

Steamed Christmas Pudding, Brandy Custard
Xoco Chocolate and Salted Caramel Tart
Apple, Pear and Sultana Crumble(GF*)

**Vegan dessert available on request*

British Cheeseboard - Chutney & Crackers *(£5 supplement per person)*

(V) - Vegetarian, (VE) - Vegan, (GF) - Gluten Free, (DF) - Dairy Free () - Can be made without allergen if
specified*

Our kitchen does contain nuts. Please let us know of any allergies or dietary requirements within the group, these can be catered for.
A discretionary 12.5% service charge will be added to your bill