FEASTING MENU

£60 PER PERSON

STARTERS TO SHARE

Panko & Garlic King Prawns with Lime & Sweet Chilli Dressing

Cheddar and Truffle Arancini with Rustic Tomato Sauce

Chicken & Ham Hock Terrine with Onion Marmalade

Smoked Salmon with Celeriac Remoulade

Toasted Sourdough for the table

MAIN COURSES

CHOOSE ONE OF THE FOLLOWING

12 Hour Roasted Striploin of Beef with Yorkshire Pudding

Grilled Haunch of Venison, Braised Shallots & Blackberries

Slow Cooked Pork Belly with Crackling

Roasted Breast of Turkey with Stuffing & Pigs in Blankets

SIDES: PICK 4 OPTIONS

Creamy Dauphinoise Potatoes	*Buttered Winter Greens*	*Truffled Pomme Purée*
Braised Red Cabbage	*Grilled Broccoli*	*Honey Roasted Carrots*
Cauliflower Cheese	*Roasted Potatoes*	*Lyonnaise Potatoes*

SELECTION OF DESSERTS

ALL SERVED WITH CRÈME ANGLAISE,
POURING CREAM & CLOTTED CREAM

Christmas Pudding

Pecan Pie

Baked Chocolate Brownie

Sticky Toffee Pudding

Please advise a team member of any allergies or intolerances when ordering your food. We produce our food in kitchens with shared equipment where allergens are handled, so we cannot guarantee any item is allergen-free. Please scan our QR code to view our allergy matrix & filter the menu by preference. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill.

Scan for allergy information

THE PORCH HOUSE

CHRISTMAS FEASTING MENU

HONEYCOMB HOUSES