

## **FEASTING MENU ONE**

**Festive** 

**72** per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

## **TO START**

Padron Peppers, Lemon, Sea Salt Chicken Liver Parfait, Onion Chutney, Crostini Leeks Vinaigrette, Boiled Egg, Hazelnut, Tarragon, Fresh Winter Truffle

## **MAIN EVENT**

Baked Hake, Roasted Fennel, Mussels, Dill & Lemon Butter Turkey Galantine, Sausage, Chestnut & Sage Stuffing, Pigs in Blankets, Cranberries, Gravy

Individually plated option for vegetarian guests:

Baked Acorn Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata

Duck-Fat Roast Potatoes | Steamed Winter Greens | Bashed Carrot & Swede

## **SWEET THINGS**

Poached Quince, Whipped Mascarpone, Brown Butter Fudge, Toasted Oat Crumble Hazelnut Madeleines

Click for Calories

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## **FEASTING MENU TWO**

**Festive** 

95 per person

Served family style

Coombeshead Sourdough, Salted Keen's Butter

#### **TO START**

Deep-Fried Gubbeen, Beetroot, Rainbow Chard, Green Apple Pickle, Walnut Dressing Smoked Chalk Stream Trout Pate, Trout Roe, Pickled Cucumber, Dill Crème Fraîche, Rye Crackers

#### **MAIN EVENT**

(please choose one option)

Honey-Glazed Whole Roast Goose, Brioche Stuffing, Goose Fat Roast Potatoes, Braised Red Cabbage with Apples & Bacon, Bashed Carrot & Swede, Honey Roasted Parsnips, Gravy

or

Baked Whole Turbot, Colcannon, Roasted Salsify, Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

Baked Acorn Squash, Wild Rice & Mushroom Stuffing, Radicchio, Pumpkin Seed Gremolata

### **SWEET THINGS**

Apple & Quince Cobbler, Honey & Cinnamon Cream

Click for Calories

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## THE FULL FESTIVE FEAST

200 per person

Includes:

Festive Cocktail served on arrival

Half a Bottle of Still / Sparkling Filtered Water

A Bottle of Wine per person

(50% even split)

White: 2023 Mâcon-Villages, Maison Cubitt, DOMAINE PERRAUD, BURGUNDY, FRANCE

or

Red: 2017 Rioja Crianza, SEÑORÍO DE PECIÑA, SPAIN

Glass of 2018 Château Petit Védrines,

DOISY-VÉDRINES, SAUTERNES, BORDEAUX, FRANCE

with pudding

**Christmas Crackers** 

**Branded Name Cards** 

**Dedicated Events Planner** 

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# THE FULL FESTIVE FEAST FEASTING MENU

Canapés on arrival

Spiced Lamb Sausage & Leek Parcel, Tzatziki Crispy Salsify, Sage, Lemon Aïoli

Served family style

Coombeshead Sourdough, Salted Keen's Butter

#### **TO START**

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#### **MAIN EVENT**

(please choose one option)

Honey-Glazed Whole Roast Goose, Brioche Stuffing, Goose Fat Roast Potatoes, Braised Red Cabbage with Apples & Bacon, Bashed Carrot & Swede, Honey Roasted Parsnips, Gravy

or

Baked Whole Turbot, Colcannon, Roasted Salsify, Fennel & Cannellini Bean Gratin, Dill Butter

Individually plated option for vegetarian guests:

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## **SWEET THINGS**

Apple & Quince Cobbler, Honey & Cinnamon Cream Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf

Click for Calories

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## **BOLT - ONS**

Hand-Carved Cubitt House Cured Salmon, Neal's Yard Crème Fraîche, Bread & Butter Pickles, Guinness Soda Bread 75 serves three to four

Neal's Yard Cheese Board, Boozy Fruit Chutney, Oat Cakes & Malt Loaf 75 serves four to six

Christmas Pudding, Brandy Cream 40 serves six to eight

Mince Pies, Brandy Cream 4.5 per piece

Seasonal Petit Fours 4.5 per piece

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All prices include VAT. An optional 15% service charge will be included on your bill. Allergies? Please tell your serv

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