

THE BUTTON FACTORY

Christmas
menu
2 courses £24 or
3 courses £29

DRINKS *one of the following to start or finish for £7.5 pp*

To Start

Barrel Aged Negroni

Gin, sweet vermouth, Campari

Pink Grapefruit Fizz

Prosecco, pink grapefruit cordial

To Finish

Barrel Aged Manhattan

Bourbon, sweet vermouth, maraschino bitters

Espresso Martini

Vodka, Kahlua, espresso, sugar syrup

STARTERS

Sourdough, salted butter & olive oil for the table

Celeriac, chestnut & sage soup

Goose rillettes, gooseberry chutney

"Chapel & Swan" smoked salmon, pickled cucumber, horseradish cream

Baked artichokes, fennel, goat's curd & watercress

MAIN COURSES

All main courses served with roast potatoes, glazed roots, creamed sprouts, hispi cabbage & braised carrots

Norfolk turkey, stuffing, pigs in blankets & roasting juices

Sea bream, slow roasted roscoff onions & hazelnuts

Glazed short rib of beef, horseradish & red wine jus

Wild mushroom & spinach pithivier, truffle sauce

DESSERTS

Sherry trifle

Christmas pudding, brandy butter

Sticky toffee pudding,
caramel sauce & vanilla ice cream

Chocolate & orange tart, crème fraiche

•mince pies for the table•

CHEESE COURSE- £40/6-8 people

Selection of British cheeses, grapes,
celery & water biscuits

PORTS & STICKIES

Sandemans 10yr
old Tawny (375ml)

32

Noble Wrinkled
Riesling, D'Arenberg,
South Australia 2015 (375ml)

25

Recioto
Valpolicella DOC, Bertani
Venice, Italy 2012
(500ml)

40

NV Liqueur Muscat
Skillogalee
Clare Valley, Australia
(750ml)

65

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE
PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU