



twotwentytwo Pre-Christmas Menu
2nd December –24th December 2013

Starters

Honey roasted parsnip soup, thyme cheese straws

Oak smoked and tartare of salmon, celeriac and apple salad

Pressed slow cooked duck, spiced orange and watercress, toasted gingerbread

Warm salad of wild mushrooms, lambs lettuce and goats cheese croutons

Mains

Roasted turkey, fondant potato, sage and onion stuffing, traditional sauces

Pan roast sirloin of beef, mulled wine red cabbage, Paris mushrooms and baby onions,
thyme sauce
(£3.50 supplement)

Seared seabass, saffron and baby spinach risotto

Tagliatelle with Jerusalem artichokes, king oyster mushrooms and black truffle,
Parmesan velouté

Desserts

Gingerbread and orange crème brûlée, cinnamon iced cream

Warm Christmas pudding with brandy sauce

Valrhona dark chocolate tart, iced cranberries, warm Grand Marnier sauce

Colston Bassett stilton and soft 'Perl wen', spiced pear chutney, toasted Panettone
(£3.50 supplement)

£38 including a glass of Prosecco