

Christmas Party Menu

LUNCH £40 DINNER £47.50

(With Christmas Crackers!)



Available Monday to Friday from the 23th November 2026 – Please Note; Lunch Tables Must be Vacated by 4.00pm

To Begin

SPICED CARROT & PARSNIP SOUP
Warm Roll (ve, rgf)

DUCK LIVER & COGNAC PARFAIT
Toast, dressed leaves, red onion marmalade (rgf)

SMOKED SALMON
& PICKLED CUCUMBER
Smoked salmon, fresh baby cucumber, pickled cucumber
ribbons, cucumber & mint oil (gf)

BUTTERNUT SQUASH RISOTTO
Classic white wine risotto, roasted butternut squash,
cavolo nero (v, rve, gf)

To Follow

ROAST BALLOTINE OF
YORKSHIRE TURKEY
Lemon & cranberry stuffing, Pigs in blankets,
roast potatoes, glazed root vegetables,
sautéed sprouts, turkey gravy (gf)

CHESTNUT, MUSHROOM &
CRANBERRY ROAST
Roast potatoes, maple glazed root vegetables,
sautéed sprouts, mushroom gravy (ve, gf)

PAN SEARED SALMON FILLET
Fricassée of heritage potatoes, romanesco cauliflower &
fine beans, sauce véronique, herb oil (gf)

BRAISED FEATHERBLADE
o f BEEF
Buttered mash, honey glazed heritage carrots & baby
turnips, crispy kale, red wine & caramelised shallot jus (gf)

To Finish

CHRISTMAS PUDDING
Brandy crème Anglaise, redcurrants (v, rgf)

TOFFEE APPLE CRUMBLE
Spiced caramelised apple, buckwheat crumble,
toffee shards, apple & cinnamon ice cream (v, gf, rve)

BLOOD ORANGE CRÈME BRÛLÉE
Blood orange curd, macerated cranberries,
orange oat cookie (v, gf)

DARK CHOCOLATE &
BLACKBERRY TART
Chocolate shortcrust pastry, dark chocolate ganache,
blackberry ice cream, blackberry coulis (v)

SIDES

Tenderstem broccoli & parmesan (v, gf) £6 • Chive buttered new potatoes (v,gf) £5.5 • Skinny fries (v) £5 • Sticky red cabbage (v, gf) £5
Buttered seasonal greens (v, gf) £5.5 • House salad (ve, gf) £5 • Hand cut chips (v) £5.5 • Buttered Mash (v) £5

A Deposit of £10 per person is required along with a Pre Order. All Deposits and Pre Orders must be received by Monday 2nd November 2026.

A discretionary 10% Service Charge is applied for parties of 6 and above

Key: v ~ vegetarian • rve ~ request vegan • ve ~ vegan • gf ~ non gluten containing ingredients • rgf ~ request non gluten containing ingredients • n ~ contains nuts

As all our dishes are freshly prepared at The Tannin Level, we cannot guarantee they are free from nuts or other allergens. If you have any food allergies or intolerances, please inform a member of staff.