



ARCHITECT

CHRISTMAS PARTY MENU

Available pre-ordered from 1st - 24th December

SHARING BOARD STARTERS

*(We will make a selection to be enjoyed by your whole party,
if not everyone wants a starter we suggest your party opts for two courses with dessert)*

- Pigs 'n 'blankets
- Apricot and sausage meat stuffing balls
- Crispy fried gherkin, cajun remoulade (Vg/GF)
- Deep fried brie, cranberry relish (V)
- Spiced whitebait, seaweed and lemon aioli (GF)

MAINS

Roast turkey, chipolata and sage pie,
braised red cabbage, creamy mashed potato, cranberry gravy

Beer battered haddock fillet, hand cut chips, mushy peas, tartare sauce (GF)

Coriander and lemongrass battered vegan fish (banana blossom),
sweet potato fries, architect slaw, apple and jalapeno ketchup (Vg/GF)

Squash, spinach and hazelnut wellington, braised red cabbage,
roasted roots, cranberry gravy (Vg, contains nuts)

DESSERTS

Double chocolate brownie, dark chocolate ice cream (GF) (contains nuts)

Cranberry and orange frangipan tart, vanilla custard (contains nuts)

Chocolate delice, raspberry sorbet (Vg/GF)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Please let us know of any food allergies, mark them clearly on the pre order form.

2 COURSES £20.00

3 COURSES £23.50

