

 $\mathcal{A}t$

HERE



£39.95 Per person

STARTERS

POSH PRAWN & CRAYFISH COCKTAIL (DF)(GF option)

Avocado mousse, roasted red pepper relish, smoked salmon & caviar

HAM-HOCK TERRINE (DF) (GF option)

Tempura black pudding, focaccia crostini & house piccalilli

BEETROOT & GOAT'S CHEESE (GF)

Textures of assorted beetroot, caramelised goat's cheese, orange & candied walnuts

SPICED CAULIFLOWER SOUP (GF /VE)

Crispy onion bhaji, curry oil & coriander

MAINS

TURKEY BREAST BALLOTINE (DF) (GF option)

Honey roasted parsnips & carrots, roast potatoes, pigs in blankets, buttered sprouts & red wine jus

SLOW ROAST BEEF BOURGUIGNON (GF/DF)

Braised red cabbage, celeriac puree & truffle mash

PANFRIED SALMON FILLET (GF /DF)

Tartare hollandaise, buttered new potatoes, tender stem broccoli & pastry tuille

ROASTED SQUASH & LENTIL PARCEL (VE)

Garlic mash, braised red cabbage, roasted parsnips, vegetable jus

DESSERTS

CHRISTMAS PUDDING (GF option)

Rich brandy sauce & Christmas sparkle

BAKED CHOCOLATE & SALTED CARAMEL GANACHE TART

Crisp base & vanilla ice-cream

LUXURIOUS LEMON CHEESECAKE

Ginger nut crumb, white chocolate shell & raspberry sorbet

CHEESE SELECTION (£4 supplement) (GF option)

Quince paste, artisan crackers & grapes

(We can create VE on request)



Celebrate this Christmas season in beautiful surroundings. Enjoy delicious food and great service with all the festive trimmings included

> To make a Christmas reservation, Please contact the team on:

01949 838840

info@numbersixteenbingham.co.uk

Pre order & £10 per person (deposit) required

18:00 onwards

27th, 28th, 29th November 4th, 5th, 6th December 11th, 12th, 13th December 18th, 29th, 20st December 24th Dec

Food Allergies and Intolerances:
Please ask our allergen specialists if you require any information
about the ingredients in the food we serve

GF - Gluten Free | DF - Dairy Free | VE - Vegan