

Crooked Billet Winter Party Menu 2023

Starters

- Crispy fried smoked paprika squid. padron peppers. chargrilled aubergine. paprika aioli
- Game terrine. sloe gin compote. cornichons. sour dough toast. parsnip crisps.
- Roast pumpkin & Oxford blue risotto cakes. butternut purée. toasted chestnuts. crispy sage
- Yellowfin tuna sashimi. avocado. Japanese pickled vegetables. wasabi.
- Malaysian bang bang chicken skewers. peanut satay. pickled cucumber angel hair. Sesame
- (v) Buffalo Burrata. roast squash. balsamic onion. aubergine. pumpkin seed. pimento purée
- Lobster, prawn & avocado cocktail. marie rose (**£6 surcharge**)

Mains

- Monkfish King Prawn & sweet potato Rendang. bok choy. whole grain basmati, coriander & coconut (**GF**) (**DF**)
- Cornish stone bass fillet. seared diver scallops. buttered kale. lemon. crispy fried Jerusalem artichokes
- (v) Baked aubergine, pine nut & tomato Iman Bayildi. goat's cheese Sigara Boregi. chargrilled vegetables. jalapeno beetroot hummus. crisp bread wafer
- Pan fried pheasant breast. bashed neeps & tatties. spiced red cabbage. thick cut bacon. parsnip crisps. jus
- African spiced pink carved rump of lamb. harissa. chargrilled Mediterranean vegetables. barley cous cous
- Chicken Milanese. sauté parmesan truffle potato. zucchini friti. tomato & basil ragout
- Aberdeen Angus fillet steak. garlic parsley butter. roast tomato. portobello mushroom. skinny chips (**£6 surcharge**)
- Add ½ herb butter grilled lobster to your fillet steak 'Surf & Turf' (**£16 surcharge**)

Slow roast Copa's free range Bronze turkey. chestnut tarragon stuffing. pigs in blankets. Cranberry sauce; the traditional vegetable accompaniments.

* Minimum of 4 guests ordering, 48 hours' notice *

Desserts

- Local Artisan cheese. Nettlebed Witheridge. Spenwood Ewes. Oxford Blue. Cotswolds soft jersey. oat cakes. grapes. Crooked Billet chutney (**£4 surcharge**)
- Caramelised lemon tart. damson. blackberry & sloe gin compote. crème fraiche
- Sticky toffee pudding. sticky toffee sauce. Devonshire clotted cream
- White chocolate honeycomb mousse. dark chocolate fingers
- Drunken Barbados rum baba. Mount Gay rum syrup. whipped nutmeg cream. caramelised banana
- Clementine sorbet. candied peel. Cava. "Mimosa"
- Treacle tart, served warm, custard sauce

Luncheon, starter & main £43, three courses £49 / Dinner three courses £49

Available 1st November 2023 – 31st January 2024