

R E S I D E N T S

THE OTHER HOUSE

C L U B

CHRISTMAS MENU

Our Christmas menu includes Christmas crackers
and table decorations.

STARTERS

Bresaola, pickled walnut, pear, blue cheese, chicory**

Roasted celeriac soup, cheshnut green gremolata, crispy sage (vg)

Gravalax salmon, sliced radish, pickled cucumber

MAINS

Seared trout, sea vegetables, wild mushrooms, onion soubise (gf)

Roasted turkey with traditional trimmings, cranberry sauce, veal jus

Slow cooked beef cheeks, mash potato, spiced red cabbage

Wild mushroom risotto, aged parmesan, truffle (v)*

AFTERS

Christmas pudding with brandy butter

Chocolate yule log with vanilla cream

Lemon tart, crème fraîche, raspberries (gf)

Chocolate brownies with strawberries (vg)

An optional cheese sharing board is available at a supplementary
charge of **£12** per person

Mini mince pies & tea/coffee

Minimum 8 persons | 3 Courses for **£55**

The Christmas menu is available for lunch and dinner in selected spaces.

(v) - vegetarian | (vg) - vegan | (gf) - Gluten free

*can be made vegan upon request

**can be made gluten free upon request