



Christmas Menu 2024

2 courses £30 3 courses £34

Pre Order Only, Monday to Friday 2nd to 23rd December

Gammon & trotter terrine piccalilli, toast

Pickle baby beetroot tahini hummus, pomegranates, mint, pine nuts

Carrot & coriander soup za'atar chickpeas, crème fraiche, bread

Dill & juniper salmon gravadlax celeriac remoulade, sourdough

Hereford beef mince on toast horseradish

Prawn cocktail lettuce, tomato, lemon, cocktail sauce

*

Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy

Hereford Hanger Steak watercress, house chimichurri

Butternut squash & winter greens risotto poached hen's egg, pecorino, sage, yogurt dressing

South Coast Bream chorizo, butterbean, tomato, onion, basil

Tamworth pork shoulder sage roasted pear, Dianne sauce

Miso baked celeriac potato & onion rosti, fricassee of mushrooms, pecorino, hen's egg

Served with duck fat roast potatoes, creamed sprouts & chestnuts, maple roasted parsnips, braised red cabbage

*

Christmas Pudding brandy sauce, winter berries

Treacle & pecan tart clotted cream

Scottish Connage Gouda biscuits, grapes, celery, chutney

Vanilla Basque cheesecake blueberry compote

Lemon posset Chantilly, meringue, raspberries

Dark chocolate torte sable, caramel

An optional service charge of 10% is added to all Christmas tables

All tips & service are split equally among the team

www.tapandkitchen.com +44(0)1832 275 069

info@tapandkitchen.com

Oundle Wharf, Station Road, Oundle PE8 4DE