

# POWDERKEG

147 ST. JOHNS HILL

## CHRISTMAS MENU

On Arrival

Glass of Prosecco

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### Starters

Roasted Butternut Squash Soup (V) (GF)

Gin Cured Salmon, Celeriac Remoulade, Lemon Creme Fraiche (GF)

Rabbit And Pickled Walnut Terrine, Prune And Apple Chutney (GF)

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### Mains

Turkey Ballotine, Chestnut And Cranberry Stuffing With Trimmings

Braised Featherblade Of Beef, Horseradish Mash, Shallots, Carrot Puree And Jus (GF)

Roasted Cod Loin, Puy Lentils, Parmentier Potatoes, Tomato Sauce (GF)

Roasted Aubergine With Walnut Salsa, Brussel Sprout And Quinoa Stir Fry (V)

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### Dessert

PK Minced Pie With Brandy Butter Ice Cream

Chocolate Tart And Orange Sorbet

Baileys Pannacotta And Honeycomb (GF)

£35 per person

A discretionary 12.5% service charge will be added to your bill.  
Please speak to a member of staff for info about allergens.



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## CHRISTMAS FEASTING MENU Tables of 10+

### Option 1.

Sharing Platter Of Potted Beef, Smoked Salmon And Breaded Brie With Cranberry  
Sauce And Toasts

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Roast Turkey Breast, Fat Roast Potatoes, Parsnips, Stuffing, Pigs In Blankets, Winter  
Vegetables And Gravy

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Winter Berry Pavlova

£28 per person

### Option 2.

Sharing Platter Of Rabbit Terrine, Gin Cured Salmon And Baked Camembert With  
Chutneys And Toasts

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Roast Rib Of Beef, Fat Roast Potatoes, Red Cabbage, Roasted Vegetables, Yorkshire  
Puddings And Gravy

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Chocolate And Cherry Roulade With Chestnut Cream

£38 per person

Feasting Menus To be taken by the whole table and served 'family style'.

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