



THE CHRISTMAS FEAST AT KITCHEN E20

£95.00 per person

Warm sourdough bread, Marmite butter & salted butter
A glass of Deutz Classic Brut Champagne

Starters

Severn & Wye smoked salmon, crispy capers, melba toast
Classic shrimp cocktail, crisp lettuce & Bloody Mary dressing
Beetroot, goats curd, hazelnut salad, port dressing
Parsnip & apple soup, truffle butter

Mains

Roast Cheswell Grange Farm turkey, with all the trimmings
Roast 32-day aged beef sirloin, Yorkshire pudding, seasonal vegetables & roast potatoes
Chalk stream trout, celeriac remoulade, shrimp & herbs
Roast cauliflower steak, melting stilton, grilled ceps & charred onions

Desserts

Warm Christmas pudding, brandy custard
Clotted cream cheesecake, candied tangerines
Caramelised mulled wine poached pear, blackberry sorbet
Selection of cheese from the British Isles, crackers, celery, grapes & fruit chutney

Teas, coffees & warm mini mince pies

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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