

CHRISTMAS AT *The Food Cellar*

Available Saturday Evenings in December

2 courses £35 3 courses £45

TO BEGIN

Your choice of

HOME MADE FOUR MUSHROOM & TRUFFLE SOUP

Served with toasted bread (vegetarian)

"POSH CHEESE ON TOAST"

Raclette cheese melted on artisan bread & finished with truffle

SALMON & AVOCADO TARTARE

Salmon marinated in a tamari vinaigrette on a bed of avocado & served with a crispy wonton chip

DUO OF CHARCUTERIE

Selection of meats with housemade chutney, pickles and olives served with artisan breads

TO CONTINUE

Your choice of

SURF & TURF - £6 supplement

Skewer of grilled prawns, rump steak, garlic butter & chips

SEASONAL FISH

Served with crushed potatoes, lemon & caper dressing & winter greens

CHICKEN

Chicken breast, charred sweetcorn, curried corn puree, corn fritter & bbq glaze

VEGETARIAN RISOTTO

Porcini & wild mushroom risotto

TO CONCLUDE

CREME BRULEE

SALTED CARAMEL CHOCOLATE PUDDING

CHEESE BOARD WITH CRACKERS AND CHUTNEY

All our dishes are made to order using fresh ingredients. Please let a member of our team know of any dietary or allergy requirements.

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BOOKINGS TERMS AND CONDITIONS

AVAILABILITY

Saturday 7th December 2024
Saturday 14th December 2024
Saturday 21st December 2024

RESERVE YOUR PLACE

Reservations can be requested by emailing events@thefoodcellar.im

DEPOSIT, PRE-ORDERS AND PAYMENT

All bookings for our Christmas pop ups require a non refundable and non transferable deposit of £20 per person. Only when the deposit is received can the reservation be confirmed.

Pre-orders are to be received on or before 10 days prior to the event.

Seating space allowing, and subject to availability, additional persons may be added up to 48 hours before the date of your reservation.

CANCELLATION POLICY

In the unlikely event that we have to cancel your event due to unforeseen circumstances, an alternative date may be offered or all monies including deposits will be returned in full.