

The Samuel Palmer Christmas Supper Club

with Three Acres Brewery



5 COURSE TASTING MENU



Pumpkin Spice Shokupan

Whipped Sage & Chestnut Butter (E, G, D, N)

Parsnip Espuma

Roasted Pecan | Maple | Thyme (D)

Mulled Comice Pear

Mrs Bells Blue Cheese | Pickled Walnuts | Bitter Leaves (D, N, SP)

Poached Corn Fed Chicken Breast

Leg Pressing | Chateau Potatoes | Braised Red Cabbage | Sprout Tops | Piccolo Parsnips
Chicken Sauce (D, SP)

Dark Chocolate Yule Log

Milk Chocolate Ganache | Candied Hazelnut | Praline Ice Cream (G, N, D, E)

£ 6 5 per person

£20 supplementary charge for alternative wine pairing

A discretionary service charge of 12.5% will be added to your bill

(G) – Gluten, (C) – Celery, (E) – Eggs, (F) – Fish, (P) – Peanuts, (SY) – Soy, (D) – Dairy,
(N) – Nuts, (CR) – Crustaceans, (M) – Mustard, (S) – Sesame, (SP) – Sulphur Dioxide, (MO) – Mollusc