



Christmas Menu

2 courses £22, 3 courses £27

7th to 24th December

£10 pp deposit for festive menu

No pre order necessary, menu for whole party

Chicken & ham hock terrine pickled mushrooms,
tarragon mayonnaise

Pickled beets, apple & walnuts soft boiled egg, horseradish,

Spiced butternut squash soup pumpkin seed bread

Bombay Sapphire cured salmon avocado, preserved lemon,
caper, red onion

Pigeon breasts Asian greens, T&K brown sauce

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

Hanger steak wild mushrooms, kale, spring onion, carrots, red wine jus,
horseradish mousse

Roasted celeriac shallots, miso butter, red cabbage, granola

North East Atlantic Hake broccoli, pine nut & shallot hash,
dill velouté

Local pheasant parsnip, brussels, parkin, juniper jus

Family serve with; duck fat roast potatoes, sprouts, maple roasted
root vegetables

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Christmas pudding brandy sauce, winter berries

Treacle & pecan tart vanilla Anglaise

Wookey Hole Caved Aged Cheddar biscuits, grapes, celery

Chocolate torte blueberry & kirsch, clotted cream

Lemon posset orange caramel, almond biscuit

Latest booking 7.30pm. An optional service charge of 10% is added to all Christmas tables

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