



Christmas Day 2025

£100, £60 children (under 12)

Open 11.30 – 6pm

1st Sitting 12 – 2.30pm or 12.30pm – 3pm

2nd Sitting 3 – 5.30pm

Pickled baby vegetables herb yoghurt, dukkha,

Carpaccio of Hereford beef parmesan, capers

Cauliflower soup smoked Mayfield Swiss crouton

House cured monkfish avocado, tomato, olive crumb

Chicken liver & foie gras parfait Egyptian Cream stout onions, rye toast

Norwegian langoustines garlic & pickled chilli butter, lemon, aioli

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

Goats cheese & pepper agnolotti San Marzano tomato & basil sauce

Scottish Halibut pomme anna, courgette, brown shrimp & tomato butter

Creedy Carver duck breast pancetta puy lentils, kale, pan jus

Braised venison & dauphinoise galette wild mushroom, spinach, red wine sauce

Served with duck fat roast potatoes, creamed sprouts & chestnuts, maple roasted parsnips, braised red cabbage

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Christmas Pudding brandy sauce, winter berries

Dark chocolate torte Biscoff, cherries

Maple apple & pecan pie custard

Cheese board;

Alsop & Walker Sussex Blue, Woodside Red, Lord London plum loaf, biscuits, grapes, celery, chutney

Basque vanilla cheesecake orange & whisky marmalade

Kirsch mixed fruit trifle Chantilly, popcorn & almond

An optional 10% service is added to all Christmas Day tables.

All tips & service are split equally among the team

www.tapandkitchen.com +44(0)1832 275 069