



Christmas Menu 2025

2 courses £30 3 courses £34

Pre Order Only, Monday to Friday 1st to 23rd December

Hereford beef, juniper & pistachio terrine mustard, pickles, toast
Pickled baby beetroot tzatziki, parsley citrus crumb
Spiced parsnip soup honey & apple, bread
Dill salmon gravadlax celeriac remoulade
Croton goats cheese fig, pine nut, pear
Prawn cocktail lettuce, tomato, lemon, cocktail sauce

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Norfolk Bronze Turkey pigs in blankets, orange & cranberry sauce, chestnut stuffing, bread pudding, proper gravy
Braised feather blade of Hereford beef apple polenta, kale, shallot
Shitake mushroom & miso risotto spinach, sesame
Norwegian Salmon parsnip, broccoli, caper & tomato
Tamworth pork shoulder apple & chilli, green beans, cider sauce
Broccoli, cauliflower & stilton pie carrot, leeks, redcurrant 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
Mincemeat frangipane tart whisky crème fraîche
Batch Farm mature cheddar grapes, celery, chutney, biscuits
Pistachio Basque cheesecake raspberries
Orange & cranberry bread & butter pudding vanilla custard
Dark chocolate torte blackberries, toasted salted almonds

An optional service charge of 10% is added to all Christmas tables
All tips & service are split equally among the team

www.tapandkitchen.com +44(0)1832 275 069
info@tapandkitchen.com
Oundle Wharf, Station Road, Oundle PE8 4DE