

XMAS MENU

2 COURSES

39

STARTERS

Cured trout, pickled walnut, creme fraiche *gf*

Farmhouse terrine, Cumberland sauce

Seafood cocktail, Mary Rose sauce, brown bread *gfa*

Mushroom puff, Templegal cheese sauce *v*

Celeriac soup, celery, walnut & grape *vg gf*

MAINS

All served with; roasties, glazed carrots, shredded caraway cabbage & gravy

Norfolk turkey, pig in blanket, cranberry, bread sauce *gfa*

Braised Hereford beef

Hake fillet, Cornish fish stew *gfa*

Pot roast delicata pumpkin *vg*

3 COURSES

45

PUDS

Mince pie, brandy butter

Chocolate tart, Irish coffee cream

Clementine sorbet, citrus salad *vg gf*

Stichelton blue cheese, malt loaf *supplement 8*

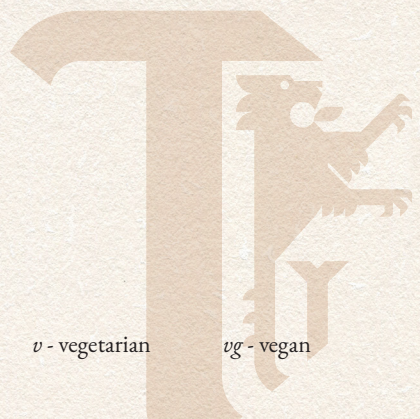
Old fashioned

gf - gluten free

gfa - gluten free available

v - vegetarian

vg - vegan



THE

Tallyman

||| CHANCELLOR PASSAGE
CANARY WHARF

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