



1740 CHRISTMAS MENU

Available by pre-order only. Please provide your menu choices and any dietary requirements at least 14 days in advance. A £10 deposit per person is required to secure your booking.

2 Courses £24.95pp | 3 courses £28.95pp

Starters

Minestrone soup (V)

Italian vegetable broth with cannellini beans, seasonal vegetables, pasta fresh herbs and basil pesto.

Citrus cured smoked salmon Ceviche

Smoked salmon, compressed cucumber, avocado, pickled shallots, dill and horseradish crème fraîche, lemon oil.

Duck Breast

Spiced Plum, celeriac remoulade, toasted hazelnuts and port reduction.

Pork liver pate with duck and orange

With spiced fruit chutney, cornichons and toasted brioche.

Roasted heritage beetroot and whipped goats cheese tart (VE)

Candied walnuts, compressed pear, chicory and balsamic.

Mains

Roasted Turkey Ballotine

Sage and apricot stuffed, served with duck fat roast potatoes, pigs in blankets, honey roasted carrots and parsnips, braised red cabbage, Brussel sprouts and turkey jus.

Braised Beef Short Rib

Horseradish Pomme Puree, glazed shallots, pancetta, roasted heritage carrots, tenderstem broccoli and red wine jus.

Wild Mushroom Tortellini (V)

Handmade pasta filled with wild mushrooms, roasted garlic velouté, crispy sage, parmesan and truffle oil.

Roasted Cauliflower steak (VE)

Cauliflower puree, potato fondant, hazelnut crumb, kale and mushroom jus.

Desserts

Sticky Toffee Christmas Pudding

Brandy Butterscotch sauce, candied pecans, clotted cream ice-cream.

Egg Nog Crème Brûlée

Nutmeg shortbread, mulled wine compote.

Panettone French Toast

Caramelised brioche style panettone, spiced poached pear, salted caramel and chocolate sauce, vanilla ice cream.

Thank you for choosing to celebrate Christmas with us. From all of the team at
1740 Bar & Kitchen, we wish you a very Merry Christmas.