

FESTIVE SET MENU AT SCOFF & BANTER

13th November – 22nd December 2023

Three courses served with an apple and cinnamon martini

£42 per guest



Starters

Scottish cured smoked salmon

Cucumber, lemon and gin dressed herbs with toasted dark rye bread

Crispy duck salad

Warm marinated crispy French duck with plum dressing, grapefruit, pine nuts and shallots

Oven-roasted garlic butter mushrooms

with toasted sourdough v

Market Specials

Black Norfolk roast turkey

Honey-glazed Brussels sprouts and heritage carrots, pancetta wrapped wild boar and apple sausage, roast potatoes, lemon, shallot and thyme stuffing, all served with our turkey reduction

Pan fried sea bass fillet

with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Portobello mushroom Wellington

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

The Dessert Pantry

Black forest trifle

Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise v

Toffee pudding

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

Cheese selection

Colston Bassett Stilton and Barber's Vintage Cheddar with mulled pears and pickled walnuts

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.