



# FESTIVE MENU

*at Electric House*

## BITES

Smoked salmon blini

Hash brown Devon crab

Wild mushroom & chestnut arancini pb

Baron Bigod croquette, truffle v

Turkey sliders, cranberry sauce

Pigs in blankets, honey mustard

## BOWLS

Salt & pepper squid, aiolo

Beetroot ricotta, hot honey v

Barley risotto, pumpkin sage pb

Roast beef, mashed potato, girolles

Chicken, brussel sprouts, pancetta

## SWEET BITES

Blackberry mousse, crème fraiche

Brownies, white chocolate

Mini berry pavlova pb

Mince pies

v: vegetarian, pb: plant based.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. There is a discretionary

14.5% service charge added to your bill.



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## STARTERS

Devon crab, avocado, fennel

Raw beef, pecorino, mustard

Shallot & chestnut tartlette, bitter leaves pb

## MAINS

Cornish cod, turnip tops, butter sauce

Pumpkin & sage tortelloni, black truffle pb

Bronze Norfolk turkey, all the trimmings

Sides for the table

## DESSERTS

Chocolate tart, salted caramel ice cream

Christmas pudding, brandy custard

Mulled pears & chestnut pavlova

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