

# Festive menu at Electric House

£65 per person

## Starters

Devon crab brioche, aioli

Raw beef, caviar

Chestnut and shallot tartlet (plant based)

## Mains

Norfolk bronze turkey, all the trimmings

Pearl barley risotto, pumpkin (plant based)

Cornish cod, girolles

Sides for the table

## Desserts

Christmas pudding, brandy custard

Chocolate tart, creme fraiche

Mulled berry pavlova (plant based)

Mini mince pies

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

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## Bites at £4 each

Wild mushroom & tarragon pate, sourdough crisp (plant based)

Smoked salmon, crème fraiche blini

Honey mustard chipolatas

Caramelised onion & goats cheese tartlet (vegetarian)

Hash brown, Baron Bigod, cranberry

## Bowls at £7 each

Gnocchi, burnt leeks, tarragon (vegetarian)

Norfolk turkey, brussel sprouts, gravy

Baked ricotta, girolles, chestnut (vegetarian)

Salt & pepper squid, lime mayo

Pumpkin & sage tortelloni, pine nuts (plant based)

Rib of beef, mashed potato, gravy

## Sweet bites at £4 each

Dark chocolate & cherry tart (plant based)

Lemon posset, cranberries

Christmas pudding, brandy custard

Mince pies

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