



CHRISTMAS PARTY MENU



3 Courses - £30 per person / 2 Courses - £25 per person
Pre-orders only, at least 36 hrs in advance.

STARTERS



Sandy's Chicken Liver Pâté

A Smith family recipe, flavoursome and full of brandy! Served with sourdough crostini.

Lentil & Pickled Veg Terrine (VG)

Lentil pâté studded with pickled vegetables and wrapped in courgette ribbons. Served with sourdough crostini.

Pork Belly Bites

Confit pork belly fried 'till crispy, topped with crackling dust and an apple, brandy & shallot puree.

Cheesy Bon Bons (V)

Cheddar, sage & onion bon bons in golden breadcrumb, served with festive chutney.

MAINS



Saucy Legs

Smoked turkey thigh served with cranberry BBQ sauce, cornbread stuffing, sprout slaw and a sausage Madeira gravy.

Oh Dear!

Flame-grilled venison patty, accompanied with bone marrow mayo, crispy kale, pickled cabbage & blackberry slaw in a brioche bun. Served with fries, salad and dipping gravy.

Cajun Cod

Blackened Cajun cod and cornbread served with green chili, maple & popcorn butter and a medium-spiced chunky creole relish.

Go Green - Swap for Banana Blossom Goujons (V)

Chestnuts on the Bayou (VG) (GF)

Roasted chestnuts in a delicious, rich Louisiana sauce. Peppers, onions, celery and okra finish the plate, alongside a wild basmati rice.

DESSERTS



Callum's Sticky Toffee Pudding

Chef Callum's classic pudding, served with vanilla ice cream.

Poached Plums

Served with ginger cake and a rum cream.

Clementine Posset (GF)

A zesty set cream, flavoured with lemon and clementine.

Christmas Cheese Board (£3 supplement)

Served with Christmas chutney and biscuits.

Selection of cakes (VG)

A seasonal slice of cake, with vegan options.



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