



## **Festive Private Dinner Sample Menu**

€59 + VAT pp

### ***Conversational Starter***

*(table is set on arrival with sharing plates)*

House charcuterie – cured meats and terrine, Overends Kitchen pickles, baked beetroots and ricotta, celeriac and parsnip remoulade, sourdough & cultured butter

### ***The Main Affair (sharing style)***

Airfield Estate bronze turkey served two ways – smoked breast and cranberry & turkey and chestnut pie

Duck fat roasties

Braised red cabbage

Sprouts with smoked bacon and garlic

### ***Pudding***

*(individual pots dropped to the table)*

Christmas pudding parfait, quince puree and almond crumble

Tea/coffee and festive treat