

# THE VOLLEY

UK DRINKS EMPORIUM, EVENTS & FUNCTIONS, TERRACE, DINING

## Christmas MENU

EAT, DRINK & BE MERRY

Wild Rabbit, Smoked Ham & Mushroom Terrine (n)  
*quince, pickled walnut, sourdough*

Roasted Langoustine & Chorizo  
*white bean velouté, baby leek, chervil*

Curried Parsnip & Pear Soup (v)  
*mini onion bhajis, curry oil, baby coriander*

Breast of Wild Duck  
*celeriac purée, maple roasted parsnips, cranberry, roasted game jus*

Braised Shoulder & Tenderloin of Pork  
*spiced red cabbage, turnip & wholegrain mustard mash, cider jus*

Pan Roasted Fillet of Hake  
*mussels, bouillabaisse sauce, seared fennel, samphire, saffron aioli*

Sweet Potato, Kale & Chestnut Wellington (v, n)  
*carrot & anise purée, butternut, roasted salsify*

All of your main courses will be accompanied by roast potatoes and seasonal vegetables

Tonka Bean Panna Cotta (v)  
*popcorn crumble, salted butter caramel*

Dark Chocolate Delice (v)  
*honeycomb, espresso ice cream*

Mulled Wine Poached Pears (v, n)  
*almonds, Christmas pudding ice cream*

British Cheeseboard (v) – (£2.50 surcharge)  
*a selection of artisan British cheeses with traditional accompaniments*

2 Courses – £25 3 Courses – £30

At the Volley, we are committed to creating innovative food with great British produce.

Most dishes can be adapted to fulfill any dietary requirements.

A £10.00 non-refundable deposit is required per person when placing your pre-order.

Please inform us of any guests' allergies or dietary requirements when placing your pre-order.

A discretionary service charge of 10% will be added to the final bill.

Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.