

# Christmas

## MENU

EAT, DRINK & BE MERRY AT THE FAMOUS ROYAL NAVY VOLUNTEER

### STARTERS & SHARERS

Chicken ballotine, charred leek ash, fermented garlic emulsion, pickled mustard seeds <sup>1,2,7\*</sup>

Smoked haddock parfait, lemon gel, dill oil, charcoal cracker <sup>5,7\*,8,11</sup>

Smoked celeriac velouté, truffle foam, crispy jerusalem artichoke, toasted sourdough <sup>2,7\*</sup> | V

Roasted squash mosaic terrine, chestnut cream & burnt butter crumb <sup>1</sup> | Vg

Beetroot & black garlic tartare, vegan 'egg yolk', tarragon aioli, seeded lavash <sup>8,9,10</sup> | Vg

### MAINS COURSES

All main courses are accompanied by roast potatoes and seasonal vegetables

Turkey roulade & pulled leg croquette, cranberry gel, pigs in blankets, sage ash & orange bacon dust, gravy <sup>2,5,7,a</sup>

Sous vide short rib beef & rare topside, redcurrant gastrique, carrot textures, yorkshire pudding, red wine & truffle jus <sup>2,7\*,a</sup>

Duck breast, rhubarb & blackberry reduction, game jus, maple & fig relish, hazelnut & cacao nib crunch <sup>1,7\*</sup>

Crispy skin sea bass, artichoke velouté, golden beet carpaccio, pickled radish & butter sauce <sup>2,7\*,11</sup>

Coal roasted aubergine, sweet pepper xo condiment, walnut miso, crispy kale, pomegranate molasses <sup>1</sup> | Vg

### DESSERTS

Steamed spiced Christmas pudding, dark rum & chocolate ganache, clotted cream mousse, whisky snap tuille <sup>2,5,7,a</sup> | V

Bittersweet chocolate delice, salted caramel crunch, honeycomb ice cream, macerated strawberries <sup>2,5</sup> | V

Roasted winter berries, almond oat crumb, vanilla bean ice cream or warm spiced custard | Vg

Cheeseboard - selection of southwest cheese, grapes, celery, crackers <sup>2,3\*,7\*</sup> | V | £3.00 surcharge

PRICES START FROM 2 COURSES FOR £32.50 AND 3 COURSES FOR £37.50

At The Famous Royal Navy Volunteer, we are committed to creating innovative food with great British produce.

Please email Dani on [events@navyvolunteer.co.uk](mailto:events@navyvolunteer.co.uk) for availability.  
A discretionary service charge of 10% will be added to the final bill.  
£10.00 non-refundable deposit is required per person.

Please inform us of any guests' allergies or dietary requirements when placing your pre-order.  
Unfortunately, we cannot guarantee the absence of nuts or other allergens and our fish dishes may contain bones.

V - Vegetarian | Va - Vegetarian option available | Vg - Vegan | Vga - Vegan option available

1 - Nuts | 2 - Dairy | 2\* - Dairy free available | 3 - Celery | 3\* - Celery free available | 4 - Crustaceans | 5 - Eggs | 5\* - Eggs free available | 6 - Peanuts  
7 - Gluten | 7\* - Gluten free available | 8 - Mustard | 9 - Sesame | 10 - Soya | 11 - Fish | 12 - Sulphites | 13 - Lupins | 14 - Molluscs | a - Alcohol as an ingredient