

Christmas Lunch At The Cottonworks

Nibbles

Gordal Olives / 4

Toasted Sourdough, Bacon Butter, Garlic & Herb Butter / 4

Skin-On Fries, Aioli / 3

Small Plates

Pigs in Blankets / 6.5

Honey & Mustard Glaze.

Parsnip Velouté / 6.5

Caramelised Pear, Almond, Sage, Sourdough

Black Pudding Bon Bon / 8.5

Chorizo and Bacon Jam, Burnt Apple Puree, Pickled Apple

Smoked Mackerel Pate / 8

Dill Pickled Cucumber, Sourdough

Baked Camembert (to share) / 12

Rosemary, Thyme studded Camembert, Red Onion Jam,

Baked Sourdough.

Main Plates

Turkey Roulade / 20

Roasties, Carrot & Swede Mash, Kale, Brussels with Bacon, Cranberry Compote, Turkey Gravy.

Braised Ox Cheek / 18

Celeriac Mash, Kale, Roast Carrot, Braising Liquor, Crispy Leek.

Moroccan Chickpea Tagine / 16

Peppers, Courgette, Aubergine, Giant Cous-Cous, Pomegranate, Mint, Apricot.

Baked Cod / 22

Confit New Potatoes, Rogan Josh Sauce, Wilted Spinach, Mushroom Bhaji Bits.

Wild Mushroom Risotto / 18

Shaved Truffle, Chives, Pecorino, Pickled Shimeji Mushrooms.

Dessert

Sticky Toffee Pudding / 8

Clotted Cream Ice-Cream.

Apple Tarte Tatin / 8

Vanilla Ice Cream.

Chocolate Delice / 9

Passionfruit Curd, Passionfruit Ice Cream,

Roasted Hazelnuts Crumb

Cheese Board / 12

Three cheeses, honeyed fig, pickled celery, red onion jam, walnuts, Damsel crackers.

DeLaforce Port By The Glass: (100ml).

Founded in 1834, when John Fleurriet DeLaforce was asked by his London employer to set up a new Port wine company, DeLaforce has developed a reputation for its blending and ageing skills particularly noticeable in the company's renowned aged tawny ports.

- Late Bottle Vintage Port - 10 Year Tawny - 20 Year Tawny

6

9

12

Set Price Christmas Menu

2 courses 22, 3 courses 27

Parsnip Velouté

Caramelised Pear, Almond, Sage,
Sourdough

or

Black Pudding Bon Bon

Chorizo and Bacon Jam, Burnt
Apple Puree, Pickled Apple

or

Smoked Mackerel Pate

Dill Pickled Cucumber, Sourdough

Turkey Roulade

Roasties, Carrot & Swede Mash,
Kale, Brussels with Bacon,
Cranberry Compote, Turkey Gravy.

or

Braised Ox Cheek

Celeriac Mash, Kale, Roast Carrot,
Braising Liquor, Crispy Leek.

or

Moroccan Chickpea Tagine

Peppers, Courgette, Aubergine,
Giant Cous-Cous, Pomegranate,

Mint, Apricot.

Sticky Toffee Pudding

Clotted Cream Ice-Cream.

or

Apple Tarte Tatin

Vanilla Ice Cream.

The Wineday Times

Talking Turkey

A myriad of flavours on the plate here & you're going to need a bottle with enough mouth-watering juiciness, flavour & character - Iona Pinot Noir from Elgin in South Africa will keep things crisp along with a seasonal cranberry-sauce vibe. So Rhon! - Our deliciously spicy Rhone red ticks all the boxes for something a little fuller in body. White wine is just as valid here & something with creaminess, good acidity & a little savoury note works perfectly. 2019 Michel Freres Chablis, £32.

A Sweet Finish

Mad Tokaji St Tamas (6 per 75ml)

is a vivid & lively late harvest wine.

Floral, fruity intense with a lingering finish. Perfect with cheese, Apple Tarte or just with a coffee!