



Christmas  
at the Jacobean

**T H E J A C O B E A N**  
*restaurant & bar*

# FESTIVE MENU 2024

## STARTERS

### *Cheese on Toast*

*with house smoked red leicester,  
spiced raisin focaccia,  
fig ketchup, torched fig*

### *Christmas Morning*

*salmon gravalax, sourdough  
crumpet, hollandaise sauce,  
braised leek*

### *French Onion Soup*

*with gruyere crouton*

### *Chicken Liver Parfait*

*with pumpkin jelly, pumpkin seed  
cracker, pumpkin & apricot chutney*

## SIDES £5 OR 3 FOR £10

*Cauliflower Cheese, Maple Pigs in  
Blankets, Braised Red Cabbage,  
Crispy Sprouts with Almond & Bacon*

## MAINS

### *Ribeye (+£10 Supplement)*

*with smoked carrot puree, bone marrow  
gratin,*

### *Turkey Ballotine*

*sausage, sage & apricot stuffing, bacon,  
brussels & potato hash, roasted parsnip puree,  
pan jus*

### *Seven Fishes*

*pan seared salmon with mussel, clam, prawn,  
pollock & smoked haddock chowder, pomme  
puree and cod roe*

### *Cauliflower Cheese Rarebit*

*cauliflower steak topped with torched stout  
rarebit sauce, served with chimichurri, crispy  
leek and braised red cabbage*

*all served with roast potatoes, carrot &  
parsnip mash and seasonal vegetables*

## DESSERTS

### *Salted Chocolate Ganache*

*with black sesame ice cream,  
chocolate soil, chocolate & sesame  
tuile*

### *Rice Pudding Arancini*

*filled with spiced orange curd,  
served with Cointreau mascarpone  
and mulled wine poached cherries*

### *Jamaican Ginger Cake*

*with rum caramel sauce, spiced  
clotted cream and mini gingerbread  
man*

### *Camembert Ice Cream*

*with apricot sauce, seeded rye  
crumb, pickled raisins and  
sourdough tuile*

## MINCE PIES TO FINISH

2 COURSES FOR £28, 3 COURSES FOR £34

# FESTIVE KIDS MENU 2024

## STARTERS

*Tomato & Basil Soup*

*Hummus with Veggie Batons*

*Cheesy Garlic Bread*

## MAINS

*Turkey Dinner*

*served with all the trimmings*

*Fish Goujons*

*with skinny fries and peas*

*Bangers & Mash*

*with peas and gravy*

## DESSERTS

*Ice Cream Sundae*

*Chocolate Brownie*

*served with ice cream*

*Mince Pie*

*served with custard*

3 COURSES FOR £17

# FESTIVE BUFFET MENU 2024

SMOKED MACKEREL PATE

CONTINENTAL CURED MEATS

SELECTION OF CHEESES

SELECTION OF HOMEMADE BREADS  
AND HOUSE PICKLES

TURKEY & STUFFING BATCHES

VEGGIE BAKE

PIGS IN BLANKETS

HERB ROASTED POTATOES

SPICED RED CABBAGE

APPLE & BLACKBERRY CRUMBLE

MINCE PIES

£20 PER HEAD

# FESTIVE AFTERNON TEA

## *Cream Tea*

£16

Unlimited pots of Born Wild loose leaf tea, freshly baked candied fruit scones and a selection of delicate, festive finger sandwiches

## *Afternoon Tea*

£24

Unlimited pots of Born Wild loose leaf tea, a selection of seasonal pastries and homemade cakes, served with delicate, festive finger sandwiches and candied fruit scones

## *Fizzy Afternoon Tea*

£30

A glass of prosecco, unlimited pots of Born Wild loose leaf tea, a selection of seasonal pastries and homemade cakes, served with delicate, festive finger sandwiches and candied fruit scones