



TIVOLI

CHRISTMAS

PARTY MENU

3 Courses **34.95** | 2 Courses **30.95**

Elevate your celebration by adding
some hors d'oeuvres for your arrival

**Bread, Houmous,
Chorizo & Olives**

£4 per person

**Chef's Selection of
Hand-made Canapés**

3 each **£9** per person

Fizz on Arrival

£6.95 per person

ENTREES

Soup du Jour

Your server will share today's choice.

Served with sourdough croûte

V Vegetarian option available

Beetroot Carpaccio **(VE) (N) (GF)**

Thinly sliced beetroot, cumin
nut crumble, granny smith apples,
beetroot & fennel relish and
smoked yoghurt

Smoked Mackerel Pâté

Sourdough croûte and
pickled red onions

(GF) Gluten-free option available

Smoked Salmon **(GF)**

Confit of poached and smoked
salmon, crème fraiche, tomatoes, pickled
red onions, capers and dressed lambs
lettuce **SUPPLEMENT +£2**

Chicken Liver Parfait **(*)**

Spelt & beetroot croûtes, pickled
red onions, pea shoots and plum &
ginger chutney

French Rarebit **(V) (*)**

Toasted English muffin topped with red
onion chutney, mushrooms and melted St
Mont cheese. Topped with lambs' lettuce,
pickled red onion and crispy onions

MAINS

Roast Turkey ^(N)

Apple and cranberry stuffing, pigs in blankets, roast potatoes, butternut squash purée, roasted carrots and parsnips, winter greens and a nut crumble. Plus extra gravy for pouring

Parsnip and Chestnut Tart ^{(N) (VE)}

Walnut, watercress, fresh orange & apple salad with smoked yoghurt

Rump Steak au Poivre

Irish pasture-fed, 21 day aged beef, served with a peppercorn sauce, fries and dressed leaves

SUPPLEMENT +£8 Fillet Steak

Confit Duck Leg ^(GF)

On a cassoulet of smoked bacon, haricot beans and tomato, served with broccoli

Camembert Pithivier ^{(V) (N)}

Camembert with cranberry chutney and dauphinoise potatoes in pastry with chicory, lambs lettuce, pomegranate and chestnuts in a blood orange dressing

Champagne Beurre Blanc Salmon ^(GF)

Creamed Brussels sprout, saffron potatoes with a Champagne beurre blanc

Boeuf Bourguignon ^(GF)

Marinated diced beef slowly braised with red wine, shallots, mushrooms, bacon, pomme purée & honey-roasted carrots

Honey Roast Gammon ^(GF)

Sprout colcannon mash, confit orange and honey carrots with a red currant jus and apple ketchup

DESSERT

Crème Brûlée ^{(GF) (V)}

French classic. Vanilla crème brûlée freshly made by our chefs every day

Warm Plum and Apple Tart ^(VE)

Plant based vanilla ice cream

Black Forrest Yule Log ^(V)

Whole and pureed morello cherries, crushed meringue and pouring cream

Vanilla Panna Cotta ^(GF)

Mixed berry compôte

Ice Cream & Sorbet ^{(*) (V)}

2 scoops. Please ask for flavours

^(VE) Vegan option available

Paris-Brest ^{(V) (N)}

Choux pastry, hazelnut praline, strawberries, candied hazlenuts with a warm chocolate sauce

SUPPLEMENT +£2

Finish your meal the traditional way with a cheese board for £5 per person



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. ^(G) Suitable for a gluten-free diet. ^(D) Dishes can be made with non-gluten containing ingredients. ^(V) Suitable for vegetarians. ^(*) Suitable for vegans. ^(N) Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.