



The Leather Exchange

Christmas Menu 2017

STARTERS

Winter vegetable velouté with croutons (v, g)

Smoked salmon roulade, homemade soda bread, and mixed leaf garnish (g)

Pork & chicken liver pate, cranberry sauce, served on mixed leaf salad, balsamic dressing, toasted ciabatta (p, g)

MAINS

Norfolk Kelly bronze roast turkey, pigs in blanket, sage and onion stuffing, duck fat roast potatoes, sprouts, buttered chantenay roast carrots, onion gravy (g, p)

Baked Atlantic cod, parsley sauce, roast potatoes, sprouts, carrots (g)

Homemade nut roast, sage and onion stuffing, roast potatoes, sprouts, buttered chantenay roast carrots, onion gravy (n, g)

DESSERTS

Traditional Christmas pudding, brandy butter (v, g, n)

English farmhouse cheeses, homemade oatcakes, red onion relish (v, g)

Strawberry and raspberry eton mess cheesecake, strawberry coulis (g)

2 courses £30, 3 courses £32

Complimentary bottle of bubbly on early bird confirmation by 1 December

To book, please email info@theleatherexchange.info

(v) Vegetarian (p) Contains Pork (g) Contains Gluten (n) Contains Nuts

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