

# Tailors

## CHRISTMAS MENU

Available Monday to Saturday  
29th November to 24th December 2024  
For Prior Bookings Only

### Homemade Chestnut Soup (V) (VE)

garlic croutons & warm ciabatta

### Homemade Ham Hock Terrine (GF\* ask re bread)

apple & ale chutney, crisp ciabatta

### Beetroot Cured Salmon Gravlax (GF\*)

with a lemon caper chive dressing & duo of beetroot

### Griddled Halloumi (V) (GF)

on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze

★★★★★★★★

### Traditional Roast Turkey (GF\*)

fondant potato, pig in blanket, sage, onion & sausage meat stuffing, rich gravy & bread sauce

### Pan Seared Crispy Confit Duck Leg (GF)

dauphinoise potato, red cabbage, mulled wine gravy

### Festive 8oz Burger

topped with brie cheese,  
red onion marmalade in a seeded bun, with skinny fries

### Beetroot and Butternut Squash Wellington (V) (VE)

chunky beetroot & butternut squash in a sweet and sharp balsamic chutney,  
wrapped in a golden baked puff pastry lattice with shortcrust pastry base

### Pan Seared Fillet of Salmon (GF\*)

on a bed of new potatoes, caper and white wine sauce

### Mediterranean Vegetable Tart (VE) (V)

beetroot & walnut salad, sweet potato fries

★★★★★★★★

Traditional Christmas Pudding with Brandy Sauce

Homemade White Chocolate and Baileys Cheesecake

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF)

Chocolate Trillionaires Tart with Berry Coulis (V) (VE)

Traditional Cheese Board, Grapes & Chutney  
£5.00 per person supplement

Two Courses £27.00

Three Courses £33.00



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## CHRISTMAS PRIVATE DINING

From Friday 29th November to Monday 30th January

Our private room is perfect for family celebrations, intimate gatherings, big bashes, and anything else you'd rather keep behind closed doors... It benefits from its own separate entrance, dancefloor, built-in sound system and private bar.

40 Seated | 100 Informal

### CELEBRATE LIKE SANTA'S WATCHING | £35 Includes:

Room Hire, 3 Course Christmas Menu and Christmas Crackers.

★★★★★★★

### CELEBRATE LIKE SANTA ISN'T WATCHING | £45 Includes:

Room Hire, 3 Course Christmas Menu, Glass of Fizz,  
Half Bottle House Wine and Christmas Crackers.

★★★★★★★

### FESTIVE BUFFET £14.95

Our buffet menu has oodles of options to suit all tastes, with a festive twist. Oh, and did we mention if you want to add one of our desserts to die for an additional £4.00 per person.

If you like to do things a bit different, this is the one for you.

Party sizes of 20+





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## FESTIVE SUNDAY LUNCH

Available Sunday 1st, 8th, 15th & 22nd December 2024

### Homemade Chestnut Soup (V) (VE)

garlic croutons & warm ciabatta

### Homemade Ham Hock Terrine (GF\* ask re bread)

apple & ale chutney, crisp ciabatta

### Beetroot Cured Salmon Gravlax (GF\*)

with a lemon caper chive dressing & duo of beetroot

### Griddled Halloumi (V) (GF)

on a bed of roasted medley of vegetables, drizzled with herb oil & balsamic glaze

★★★★★★★★

### Traditional Roast Turkey (GF\*)

Pig in Blanket, Sage, Onion & Sausage Meat Stuffing

### Roast 28 Day Matured Topside of Beef (GF\*)

& Yorkshire Pudding

### Slow 12 Hour Cooked Garlic & Rosemary Leg of Lamb (GF)

### Mixed Roast of Turkey, Beef & Lamb (GF\*)

sage onion & sausage meat stuffing, pig in blanket & Yorkshire pudding (£3.00 Supplement)

All Served with Roast Potatoes, Seasonal Vegetables, Cauliflower & Leek Cheese, Honey Roasted Parsnip & Cabbage

### Beetroot and Butternut Squash Wellington (V) (VE)

chunky beetroot & butternut squash in a sweet and sharp balsamic chutney, wrapped in a golden baked puff pastry lattice with shortcrust pastry base

### Pan Seared Fillet of Salmon (GF\*)

on a bed of new potatoes, caper and white wine sauce

### Mediterranean Vegetable Tart (VE) (V)

beetroot & walnut salad, sweet potato fries

Side Order of 4 Pigs in Blankets £5.00

★★★★★★★★

Traditional Christmas Pudding with Brandy sauce

Homemade White Chocolate and Baileys Cheesecake

Vanilla Crème Brûlée Salted Caramel Walnut Brittle (GF)

Chocolate Trillionaires Tart with Berry Coulis (V) (VE) (V) (VE)

Traditional Cheese Board, Grapes & Chutney  
£5.00 per person supplement

**Main Course Only £19.00**

**Two Courses £23.00**

**Three Courses £29.00**



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## DREAMING OF A LATE CHRISTMAS GATHERING?

For those who are unable to celebrate in December, worry not, as we'll be carrying on well into the New Year. You can tuck into a dinner with all the trimmings from our Set Menu or Buffet Menu.

The Christmas season isn't over until we say it is!

TALK TO US ABOUT BOOKING YOUR PARTY  
FROM TUESDAY 2ND TO WEDNESDAY 31ST JANUARY 2025

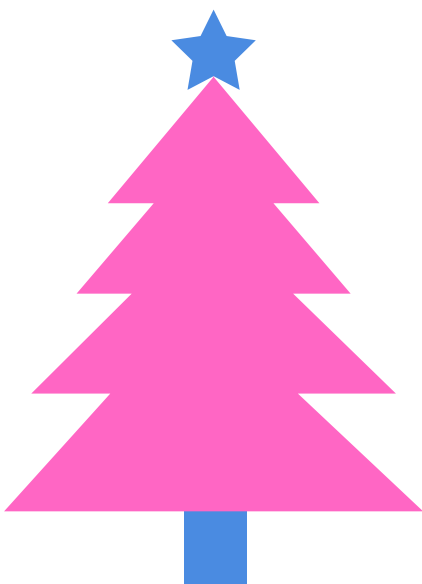
£25 Includes: Room Hire, 3 Course Set Menu and Christmas Crackers

£35 Includes: Room Hire, 3 Course Set Menu, Glass of Fizz,  
Half Bottle House Wine and Christmas Crackers.

£12.95 per person

Party sizes of 20+

★★★★★★★★





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## FESTIVE BUFFET

Available Monday to Saturday in the Bar or in the Private Function Room  
29th November to 21st December 2024

Canapé on Arrival  
Pigs in Blankets (GF)  
Mini Yorkshire Puddings with Beef & Gravy (can be vegetarian without meat)  
Parmesan & Cranberry Puff Twists  
Smoked Salmon, Cream Cheese & Cucumber Bites (GF) (V)  
Melon & Goats Cheese Kebabs (GF) (V)  
Breaded Garlic Mushrooms  
Duck Spring Rolls  
Breaded King Prawns

For prior bookings only & minimum of 10 people

£14.95 per person

★★★★★★★★

## BAR DRINKS PARTY

Let's make sure this Christmas is a social bonanza, with festive gatherings with your friends and work besties. Our Bar Drinks Party is perfect for raising a few glasses and getting into the party vibes. Pick our Festive Buffet and your first drink from the options below will be included to help get the party started!

Available for group sizes of between 10 and 200. Glass of Prosecco Glass of Mulled Wine Bottle of Heineken, Corona, or Budweiser.

£18.00 per person

