



1751

Festive Parties 2021

**Book before 15th November and we'll throw in
a House G&T for every member of your party!**

To book please email: 1751.Enquiries@trgplc.com

Tables available from 15th November 2021

2 Courses £25 | 3 Courses £30

Choose from our fabulous range of seasonal dishes and we'll
treat you to a palate cleanser^ between courses and a dark
chocolate shard with fruit and flaked almonds to finish

Festive Set Menu

Starters

Gin Cured Salmon

1751 Gin cured Scottish smoked salmon with pickled beetroot, sweet dill dressing and rye bread

Duck Terrine

Chicken, duck & red onion terrine with fig chutney, pickled cucumber and toasted rosemary bread

Homemade Parsnip & Coconut Soup (vg) (gf)

Served with homemade root vegetable crisps

Roast Vegetable Mezze (vg)

Roasted aubergine, cumin crusted carrot, sumac coconut yoghurt, hummus, crushed peas, charred peppers and toasted artisan bread

Mains

Roast Turkey

Served with roast parsnips, cumin crusted carrots, Brussels sprouts, homemade chestnut stuffing, pigs in blankets, herb roasted potatoes & cranberry sauce
GF option available on request

Festive Nut Roast (vg) (n)

Rosemary flavoured lentil & mixed nut roast served with roast parsnips, cumin crusted carrots, Brussels sprouts, herb roasted potatoes & cranberry sauce

Slow Cooked Beef Shortrib

Seasoned with chilli & paprika and served with sweet potato mash, roast parsnips, spring onion, roasted shallots and a red wine jus

Pan Roasted Seabass[†] (gf)

With caper relish, roasted red pepper and almond emulsion. Served on a bed of herb & pea risotto

Confit Duck Leg

With a red wine and balsamic glaze, braised red cabbage, roasted carrots, spring onion mash and a cranberry jus

Desserts

Christmas Pudding (v)

With brandy cream, berry emulsion & a shortbread biscuit

Blueberry Crumble (vg)

Served with stracciatella coconut ice cream & vegan custard

Dark Chocolate & Chilli Torte (v)

Served with mango & passionfruit sorbet and winter berry compote

Sticky Date Pudding (v)

Served hot with caramel sauce & mascarpone

Winter Cheeseboard (£2 supplement) (v)

A selection of top quality cheeses, grapes, celery sticks, fresh fig & oatcakes

2 Courses includes either 1 starter & 1 main or 1 main & 1 dessert, 1 palate cleanser and a chocolate shard. 3 Courses includes 1 starter, 1 main & 1 dessert, 2 palate cleansers and a chocolate shard. Due to responsible sale of alcohol requirements, we are only able to offer a maximum of 2 drinks bundle packages per booking of 6. *Palate cleansers: crispy kale (gf) (vg), dark chocolate shard (gf) (v) (n), sorbet (gf) (vg). Please discuss any substitutions to accommodate dietary requirements with the management team at least 48 hours prior to your booking. Pre orders will be required a minimum of 48 hours prior to your booking for all guests eating from the set menu. Card details will be required to secure bookings. For bookings of up to 6, a fee of £10 per person will be charged for any cancellations made with less than 72hrs notice. For groups of over 6, a deposit of £10 per person will be required to secure the booking. This deposit will be fully refundable with up to 72hrs notice of cancellation and non-refundable thereafter. (v) These products do not contain any meat or fish. (vg) These dishes are made from ingredients that do not contain animal products. (n) These dishes contain nuts. (gf) These dishes are made from products which do not contain gluten as an ingredient. †Fish dishes may contain small bones. Our fish is responsibly fished from sustainable stocks. For full Terms & Conditions, please see our Main Menu or visit: 1751.co.uk for more information.

Drinks

Welcome Prosecco £6.00

A glass of house Prosecco on arrival

Welcome G&T £6.00

A single Classic London Dry G&T on arrival

Classic Port £6.00

Add 50ml of top quality port to accompany your complimentary shard of dark chocolate

G&T Parting Gift £10.00

A 50ml bottle of 1751 Winter Spice Gin presented with a bottle of Franklin & Son's Indian Tonic & botanical garnish to take home

Bundles of Joy

*drinks packages recommended for groups of 6**

House Wine £50.00

3 bottles of house white or red

Prosecco £70.00

3 bottles of Prosecco

Asahi £20.00

6 x 330ml bottles of Asahi

Winter Spice Gin £100.00

A 70cl bottle of 1751 Winter Spice Gin (distilled on site), unlimited Franklin & Son's Indian Tonic, ice & botanical garnish