



Christmas at Porters

Starters

Chalk Stream Trout

Trout served two ways, confit and cured with lemon gel, Wasabi yogurt, radish and fresh dill, in a crispy case

Beef Pastilla

Spiced slow-cooked beef wrapped in crisp brick pastry with a horseradish mayo.

Beef Tartare

Hand-cut filet of beef with egg yolk puree, pickled mushrooms, mushroom ketchup capers and shallots served on sourdough bread

Fillet of Beef Skewers

Chargrilled fillet skewers with smoked garlic butter, Corn and red pepper slaw

Charcoal Arancini

Three crispy cheddar arancini balls served with leek dusting and black garlic mayo

Mains sharing platter

Selection of Fresh Cuts, Dry-Aged & Wagyu

Our signature steaks, carved and served to share. Min two person.

Harissa Grilled Monkfish

Succulent monkfish tail marinated in rich aromatic harissa paste.

Vegetarian Wellington

Seasonal vegetables, wild mushrooms, and spinach wrapped in puff pastry.

Turkey Breast

Brined for 24 hours to lock in flavour and moisture, then gently roasted until meltingly tender.

All served with

Roast Potatoes, Red Cabbage,

Beef Fat Carrots Brussel Sprouts with Bacon & Chestnuts, Festive stuffing

Desserts

Sticky Toffee Pudding

Rich sponge with toffee sauce and clotted cream

Trifle

Layers of sponge, custard, cream, and festive fruits

Chocolate & Caramel Tart

Dark chocolate and salted caramel with a vanilla ice cream

Groups of min. 6 | Two Courses – £65pp | Desserts – £5 supplement