

MEAL

Starters

- Chestnut, mushroom, and thyme soup w/ sourdough (vv)
- Smoked salmon tacos w/ horseradish and pickled beetroot
- Chicken liver pate w/ onion chutney and sourdough

Mains

- Turkey breast w/ sage and onion stuffing and gravy
- Lentil, pesto, and butternut squash wellington (vv)
- Rump steak w/ garlic butter and blackened prawns (+2.0 SUPPLEMENT)

MAINS SERVED W/ GARLIC AND ROSEMARY ROAST POTATOES, CHANTENAY CARROTS, PIGS IN BLANKETS / VEGAN PIGS IN PARSNIPS, SHREDDED SPROUTS, PARSNIPS, AND CRANBERRY SAUCE ADD CAULIFLOWER CHEESE (+4.0)

Desserts

- Winter fruit crumble w/ soy custard (vv)
- Bread and butter Irish cream brioche w/ orange and sultanas
- Dark Belgian chocolate mousse w/ winter berry compote

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To book your Christmas meal please email bookings@aplacecalledcommon.co.uk or ask at the bar

Drinks packages and buffet options available on request for groups of 10 or more

More info on our website

5.0 deposit per person required for bookings

TWO COURSES 22.0 per person

THREE COURSES 27.0 per person

Merry Spritzmas!

Book your Christmas party with us and get a free Aperol Spritz on arrival PLUS entry into our booze draw for a Campari hamper!

APEROL



A VERY COMMON COMMON CHRISTMAS

Pigs in blankets

Sage and onion stuffing balls (vv)

Mini turkey burgers w/ cranberry sauce

Mini seitan burgers w/ cranberry sauce (vv)

Crispy turkey tenders w/ gravy mayo

Crispy seitan goujons w/ gravy mayo (vv)

Garlic and rosemary roast potatoes (vv)

Honey glazed sprouts (vv)

Yellow chilli chargrilled cauliflower w/ almonds and pomegranate (vv)

Mini Yorkshire puddings w/ gravy

19.0 per person

5.0 deposit per person required for bookings





A VERY COMMON CHRISTMAS DRINKS MENU

3.5
pints of Common Pale and House Lager

12.5 bottles of house wine

18.0 bottles of prosecco

7.0 for two Bulldog G&Ts

5.0 Aperol Spritz

