



2 COURSES £42 Wine Pairing £18 3 COURSES £55 Wine Pairing £22

# **STARTERS**

## Celery & Stilton Soup

Silky celery soup with creamy Stilton, topped with golden croutons 2024 Wild Iris Chenin Blanc, South Africa - soft, rich, with lemon and pear notes

## Beetroot-Cured Salmon

Beetroot-infused salmon with horseradish cream, citrus dill oil, and crisp crostini 2023 Picpoul de Pinet St Clair, France - crisp and fresh

## Warm Breaded Goat's Cheese Salad

Crisp goat's cheese, toasted walnuts, sun-dried tomatoes, and house-dressed Mediterranean vegetables 2023 Les Lauriers Viognier/Grenache Blanc, France - bright and floral

# Roasted Figs with Parma Ham

Sweet figs wrapped in Parma ham, roasted to a crisp, savoury-sweet finish 2023 Saint-Roch Les Vignes Rosé, France - dry Provence-style rosé

## **MAIN**

## Chestnut & Thyme Turkey Ballotine

Rolled turkey with chestnut stuffing, spiced parsnips, pigs in blankets, and turkey jus 2022 Pèppoli Chianti Classico, Italy - refined, balanced

#### Beef Wellington

Prime beef in puff pastry with mushroom duxelles, heritage carrots, green beans, and red wine jus (£10 supplement) 2021 Vieux Château Negrit, Montagne Saint-Emilion, France - complex, savoury

#### Truffle & Mushroom Risotto

Creamy Arborio rice with black truffle, oyster mushrooms, and a chestnut crumb 2023 Organic Corralillo Riesling, Chile - dry, zesty, and mineral

# Salmon & Spinach en Croûte

Watercress beurre blanc 2022 Chablis, Hamelin, France - elegant with minerality

# Grilled Lobster

Fresh lobster with garlic herb butter, grilled to perfection (£10 supplement) 2022 Chablis, Hamelin, France - elegant with minerality

### **DESSERTS**

## Craberry Eggnog Cheesecake

Eggnog infused cheesecake with cranberry compote

## Crème Brûlée Tart

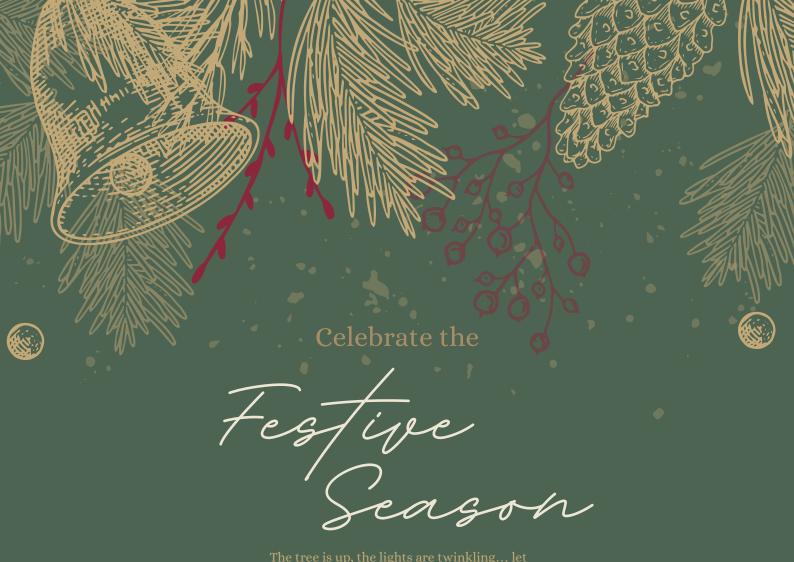
Vanilla compote and shortbread with blackberries

## Choux Bun with Chocolate Craquelin

Filled with hazelnut praline, chocolate ganache and gold leaf on top

### Gingerbread Cheesecake

Our festive take on take on a cheesecake



The tree is up, the lights are twinkling... let the Christmas parties begin. Whether it's the office night out, a sparkling evening that carries on late, or a cosy catch-up with your loved ones, the festive season at The Quarter is always unforgettable.



Scan the QR code for more informatio or make a reservation



(v) vegetarian | (ve) vegan

£10 per person deposit required for all Christmas Party bookings.

A pre-order will be required 7 days before your booking date. Please note, cancellations within 7 days of the booking date will result in your deposit not being refunded.

We cannot guarantee the absence of traces of nuts and other allergens in any of our dishes. Please inform a member of staff if you have any specific dietary requirements

All prices include VAT at the current rate. Licensing hours apply. A discretionary 12.5% service charge will be added to your bill.