



TIVOLI

CHRISTMAS PARTY MENU



3 Courses **36.95** | 2 Courses **30.95**

Elevate your celebration by adding
some hors d'oeuvres for your arrival

**Bread, Houmous,
Chorizo & Olives**
£5 per person

**Chef's Selection of
Hand-made Canapés**
3 each £10 per person

Fizz on Arrival
£6.50 per person

ENTRÉES

Tomato & Basil Soup

With a caramelised onion and Saint Mont
des Alpes cheese crouton

Smoked Salmon Pâté

Sourdough croûtes, cucumber
and crème fraîche

Calamari

Lightly spiced with garlic aioli

Fritôt de Brie

Deep-fried Brie, lambs leaf and
caramelised plum and ginger chutney

Beetroot Carpaccio

Thinly sliced beetroot with a cumin nut
crumble, beetroot & apple relish and
smoked yoghurt

Chicken Liver Parfait

Mini white tin loaf and caramelised
red onion chutney

French Rarebit

Toasted crumpet topped with
caramelised onions, shiitake mushrooms,
rarebit sauce and grated Saint Mont

PLATS

Roast Turkey **N**

Sage and apricot pork stuffing, roast potatoes, pigs in blankets, honey roasted carrots and parsnips, shredded Brussels sprouts. Plus extra gravy for pouring

Steak Diane **GF**

Black Angus 28 day aged beef rump. Rich in flavour, firm in texture, best cooked medium with a Diane sauce, pommes frites and confit tomato

7oz Fillet **+£10 Supplement**

Carrot & Marmalade Pithvier **VE N**

With a spiced cassoulet, tenderstem broccoli, toasted seeds and a yoghurt dressing

Duck Parmentier **GF**

Gressingham duck, beef and pork ragout topped with pomme purée, served with peas

Salmon Fillet *****

With a creamy white wine, caper & lemon sauce, sautéed new potatoes and peas

Boeuf Bordelaise **GF**

Rump medallions with garlic pomme purée, crispy shallot rings, Cavalò Nero and a rich red wine sauce

Pork Medallions

Crushed crackling, apple purée, dauphinoise potatoes, mixed winter greens and red wine jus

DESSERT

Crème Brûlée **GF V**

French classic. Vanilla crème brûlée freshly made by our chefs every day

Black Forest Yule Log **V**

Whole and pureed morello cherries, crushed meringue and pouring cream

Winter Berry Tart **VE N**

Ice cream and a granola crumble topping

Christmas Pudding

With brandy Anglaise

Sticky Toffee Madeleine **V**

A traditional light madeleine sponge served with devon clotted cream toffee sauce and vanilla ice cream

Ice Cream & Sorbet *** V**

2 scoops. Please ask for flavours
VE Vegan option available

Blackberry Cheesecake **V**

Baked vanilla cheesecake, fresh blackberries, coulis and amaretti biscuit crumb

Add a Cheese Board ***** for £20

Brie, Fourme d'Ambert and Saint Mont cheese with cranberry chutney, celery, apple, grapes and a selection of croûtes and crackers

SUITABLE FOR 2 - 4



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. **GF** Suitable for a gluten-free diet. **GF** Dishes can be made with non-gluten containing ingredients. **V** Suitable for vegetarians. **VE** Suitable for vegans. **N** Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.