OPUS CHRISTMAS 2017

GROUP BOOKINGS RESTAURANT MENU

For parties of 15 guests or more
A pre order and table plan will be required 7 days prior to your event.

£32.50 per person
Including homemade bread, mixed seasonal vegetables

Jerusalem Artichoke Soup
turfile oil (v)

Semi Cured Scottish Salmon
textures of Evesham beetroot

Stewed Rabbit and Puff Pastry Pie
celeriac and baby carrots

Traditional Free Range Turkey from Coldicot Farm
chateau potato, sage and onion stuffing, buttered cabbage and chestnuts, cranberry jus

Confit Duck Leg
honey roasted parsnip puree, pomme anna potato, buttered kale

Fillet of Cod
potato gnocchi, roasted pumpkin seed puree, wilted greens

Leicestershire Wild Mushroom and Chestnut Stroganoff (v)
wild rice, winter vegetables

Opus Christmas Pudding
brandy sauce, vanilla butter

Spiced Clementine Crème Brûlée
almond shortbread

Poached Pear and Blackberry Granola Tart
chantilly cream

Please advise any allergies & dietary requirements.
A 12.5% discretionary service charge will be added to your final bill and is shared by all staff.