

CHRISTMAS 2025

THE
CUT & CRAFT
STEAK RESTAURANTS



THREE COURSES FOR £58

Including Christmas crackers and a complimentary glass of Prosecco

TO BEGIN

A selection of warm homemade bread basket,
herb & chilli butter & spiced olives for the table

+8

STARTERS

CAULIFLOWER & HAZELNUT SOUP v

Black garlic crème fraîche, homemade focaccia

IMPERIAL PRAWN COCKTAIL

Crevettes, black caviar, baby gem, avocado, orange segments & Marie Rose sauce

BRITISH PORK BELLY

Bury black pudding, crackling, chorizo & smoked cannellini bean purée

BEETROOT HUMMUS vG

House pickles, toasted sourdough

SEARED KING SCALLOPS

Black caviar, celeriac & spinach purée, pickled red onion, spicy yuzu sauce

+6

MAINS

Served with crispy golden roast potatoes, carrots, parsnips, sprouts & all the trimmings

ROAST TURKEY RILLETTES

Sage & onion stuffed turkey, parsnip purée, chestnut gravy

BEEF WELLINGTON

Fillet wrapped in pastry, mushroom duxelles & Serrano ham,
creamy mashed potato purée, red wine jus

Served medium rare or well done

+8

BRAISED BEEF

Buttered mash, crispy kale, red wine jus

VEGAN SHEPHERD'S PIE vG

Slow cooked lentils, wild forest mushrooms, baby spinach, cherry harissa mash

GRILLED SEA BASS FILLET

Black caviar, Champagne sauce





SIDES

Turn it into a feast with our festive sides

BUTTERED MASH v 5.50

Add white truffle oil + 2

DAUPHINOISE POTATO 6

Add white truffle oil + 2

CAULIFLOWER CHEESE CROQUETTES v 6

Freshly grated British cheese

Add white truffle oil + 2

SPICED ROASTED BABY POTATOES 6.50

Caviar crème fraîche

PIGS IN BLANKETS 7

Hispi cabbage

DESSERT

HOMEMADE WARM RICH CHOCOLATE BROWNIE v

With cream or cherry ice cream

GF available

VANILLA CRÈME BRÛLÉE v

Spiced winter berry compote

CHOCOLATE BISCOFF SHELL vG

Chocolate shell, Biscoff cream cheese filling, berries & pomegranate sorbet

FESTIVE CHEESE BOARD v

A selection of three local, national and international cheeses, grapes, crackers, celery & apple chutney

Goats cheese, Stilton Blue cheese, Lincoln Poacher cheese

+ 5

ICE CREAMS v/vG



2 scoops

Vanilla v | Dark Chocolate v | Pomegranate Sorbet vG

MINCE PIE & HOT DRINK

Served with breakfast tea or coffee

+ 8



V Suitable for vegetarians • VG Suitable for vegans. An optional 12.5% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request. The Cut & Craft Christmas menu is available for large parties only.



www.thecutandcraft.co.uk

[f](#) [@](#) [d](#) thecutandcraft