

# QUOD

RESTAURANT & BAR

## CHRISTMAS PARTY SAMPLE MENU 2025

Roasted Jerusalem Artichoke Soup (V)  
Soft Polenta, wild mushrooms & thyme (VG)  
Duck & Ham Hock Terrine, plum chutney & sourdough toast  
Cod & Chive Risotto  
Soft Goat's Cheese, roasted beets, chicory,  
hazelnuts & watercress (V)

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Roulade of Turkey, pigs in blankets, roast potatoes,  
seasonal vegetables, bread & cranberry sauce  
Hereford Beef Fillet, creamed potatoes, carrots,  
spinach & madeira sauce  
Seared Fillet of Seabass, roasted fennel, winter chard,  
clams & ginger sauce  
Corn Fed Chicken Breast, braised red cabbage & thyme roasted  
celeriac purée  
Cassoulet of Root Vegetables, cavolo nero & haricot beans (VG)  
Wild Mushroom & Mascarpone Ravioli, chestnut & sage butter (V)

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Christmas Pudding, cognac custard  
Chocolate Pot, orange crème fraîche & almond praline  
Maple Roasted Pears, clementine sorbet (VG)  
Bourbon & Pecan Tart, vanilla ice cream  
Stichelton Blue, grapes, celery, crackers & honey

3 COURSES £80 Per Person

"OUR CHEFS & BARTENDERS WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY SPECIAL REQUESTS"

We are unable to guarantee the total absence of allergens due to an open plan kitchen, please inform us if you have a food allergy or intolerance. The Set Menu cannot be used in conjunction with any other offer, including our 10% privilege or alumni cards. 15.5% discretionary service charge will be added to you bill. 100% of all tips go to our team.