LARWOOD & VOCE

CHRISTMAS MENU 2026

27TH NOVEMBER - 24TH DECEMBER

2 COURSES £29.95
3 COURSES £34.95

TO BOOK A TABLE PLEASE CONTACT
info@larwoodandvoce.co.uk | T: 0115 981 9960

STARTERS

Spiced parsnip soup with warm sourdough **v vgo gfo**

Ham hock terrine with toasted brioche **gfo**

Wild mushroom, truffle and spinach bruschetta **vg**

Cured Salmon, lemon mayo, dill, capers with clementine and fennel salad **gf**

Braised pulled beef and Stilton croquette, truffle mayo, parmesan

MAINS

Slow braised blade of beef, horseradish mash, buttered greens, onions, maple glazed carrots & parsnips, red wine jus **gf**

Turkey roulade, roast potatoes, pigs in blankets, buttered greens, maple glazed carrots & parsnips, Stilton sprouts, red wine jus **gfo**

Vegan nut roast, roast potatoes, buttered greens, maple glazed carrots & parsnips, sprouts, gravy **vg**

Sirloin steak, handcut chips, tomato, mushroom, peppercorn sauce (supplement £5) **gfo**

Salmon en Croute, crushed garlic new potatoes, samphire, lemon sauce **gfo**

Mushroom Wellington, horseradish mash, buttered greens, maple glazed carrots & parsnips, Stilton sprouts, red wine jus **v**

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream **v gfo**

Mulled apple & pear crumble with custard **v**

Lemon posset, shortbread and berry compote **v gfo**

Vegan chocolate brownie, vanilla ice cream **v go**

Christmas pudding, brandy cream

Please let us know of any dietary requirements or allergies when ordering, or if you require any dishes to be alcohol free.

An optional service charge of 10% will be added to all food bills

v = vegetarian I vg = vegan | vgo = vegan option

gf = gluten free | gfo = gluten free option

£10 per person is required by way of a deposit in order to secure your booking. This deposit is non refundable within 7 days of your booking. Pre orders are required 7 days before your booking.