

Donnelly's

December party menu

Two courses + arrival nibbles 28
Three courses + arrival nibbles 32

On arrival

Glass of Moinet Prosecco DOC. (6.5 supplement)
Cobble Lane cured meat croquettes
Gordal Reina olives
Pickled mackerel, horseradish, Little Gem

Starter

Gin and dill-cured salmon, juniper yoghurt, pickled cucumber
Turkey taco, red cabbage, spiced cranberry sauce, deep-fried Brussels sprouts
Hazelnut-crumbed Oglesfield cheese, wilted leaves, roast beetroot, shallot vinaigrette (v)
Roasted cauliflower, watercress, marinated courgette, caper and lemon dressing (ve)

Main

Red wine-braised ox cheek, shallot and thyme gravy, sautéed winter greens
Spiced baby chicken, sage stuffing, cider glazed carrot
Roast Cornish cod, dill butter, fennel, lemon and radish salad
Roast beetroot, sautéed winter greens, bulgur wheat and wild mushrooms (ve)

Dessert

Chocolate tart, plum compote, whipped cream
Spiced and poached pear, walnut ice-cream, praline crisp (ve available)
Vanilla panna cotta, rhubarb, ginger crumb
Montgomery's cheddar, Beauvale blue, seasonal chutney, biscuits

An optional service charge of 10% will be added to all parties dining at Donnelly's



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We couldn't have done this without...

The team at Donnelly's brings together the best of modern British cuisine using the nose-to-tail and root-to-leaf of locally sourced and sustainable produce from within our shores.

A huge thank you to all the farmers, fisherfolk and butchers, but especially:

Foodchain - Richard and his team are building a more sustainable, efficient and transparent supply chain that ensures the best for chefs and suppliers

Todenham Manor Farm - Rearing pigs and cows outdoors in Gloucestershire

The Blackwood Cheese Co. - David Holton, Tim Jarvis and the team have been producing soft raw cow's milk cheeses in their small dairy in Brockley, south-east London, since 2013

Montgomery's - Making traditional cheddar and Oglesfield cheese in Gloucestershire

Cobble Lane Cured - Adam, Matt, Mat and the team use the highest welfare British meats, all cut, cured, smoked and hung at their butchery in Islington, north London

Forest Coalpit Farm - Kyle and Lauren are raising rare breed pigs in the Black Mountain woodlands in Abergavenny, South Wales

Hackney Gelato - Enrico and Sam are producing the highest-quality gelato using traditional Italian techniques

Gary Hendriksen - Providing some of the finest fish from Brixham, Devon

Duchess Oil - Extra virgin rapeseed oil, pressed and bottled on the farm on the border of Essex

