



CHRISTMAS 2019

THREE
CHURCH ROAD
at St George's Place

FESTIVE MENU

STARTERS

White onion soup, rosemary croutons, cider reduction (V)

Pan fried scallop, cauliflower puree, brined carrots, black pudding,
hazelnut oil

Chicken & bacon terrine, spiced apple puree, oat crackers

Hot smoked salmon & crab risotto, lemon balm, avruga caviar (GF)

MAINS

Turkey & stuffing parcel, parsnip puree, roast potatoes, pancetta
sprouts, cranberry jus (GF)

Slow braised lamb shoulder, rosemary mash, glazed carrots,
mint jus (GF)

Grilled sea bream, tomato & clam cassoulet (GF)

Beetroot & wild mushroom gnocchi, oxford blue, crispy sage (V)

DESSERT

Traditional Christmas pudding, brandy sauce, redcurrants

Cranberry & pineapple upside down cake, vanilla ice cream (V)

Salted caramel & chocolate tart, clotted cream (V)

Vanilla roasted pears, brown sugar panna cotta, viola flowers (GF)

2 courses

£24.50 per person

3 courses

£28.95 per person

FESTIVE AFTERNOON TEA

Warm Cranberry & orange zest
scones, clotted cream & Tiptree jam

Selection of seasonal finger
sandwiches & smoked salmon blinis

Selection of festive cakes, pastries
& mini desserts

Tables dressed with crackers

£22.50 per person

CHRISTMAS DAY

AMUSE BOUCHE

Sweet potato & butternut squash soup, sunflower seeds,
paprika oil (V) (GF)

STARTERS

Dill cured monkfish, crispy capers, smoked beetroot (GF)

Pan fried foie gras, roasted figs, toasted walnuts (GF)

Winter vegetable minestrone, basil & cheddar scone (V)

MAINS

Roast turkey, sourdough & sage stuffing, pigs in blankets, redcurrant jus

35-day aged beef fillet Wellington, Madeira jus

Roasted stone bass, champagne & spinach cream (GF)

Camembert & cranberry pithivier (V)

All served with roast potatoes, braised red cabbage, sage
buttered Brussel sprouts, panache of vegetables

PRE DESSERT

Winter berry black forest gateau (V)

DESSERT

Traditional Christmas pudding, brandy butter, berry compote

Eggnog custard tart, mincemeat ice cream, honey roasted apples

Selection of British cheese, grapes, celery, chutney & crackers

£75.00 per person for 5 courses

FESTIVE SUNDAY LUNCH

STARTERS

Soup of the day, warmed bread (V)

Crab, smoked salmon & dill roulade, pickled cucumbers, brown toast

Smoked duck, horseradish & orange salad (GF)

MAINS

Roasted beef rump, horseradish crème

Roasted chicken supreme, bread sauce

Tomato & nut roast (V)

Grilled sea bream, sorrel oil (GF)

*All served with Yorkshire pudding, seasonal vegetables,
Braised red cabbage & jus*

DESSERTS

Selection of homemade ice creams

British stilton, Grapes, chutney & crackers

Orange crème brûlée vanilla & cinnamon shortbread

2 courses
£17.95 per person

3 courses
£22.95 per person

BOXING DAY BUFFET

Beetroot & horseradish salmon
Hot honey & mustard glazed ham
Selection of cured meats
Homemade breads
Selection of salads

Petit desserts
Fruit salad
Cheese board, crackers
& chutneys
Bottomless bloody Mary's

£16.00 per person

NEW YEAR'S EVE

Pastrami, beetroot & rye

Scallop fritter, citrus mayonnaise, micro coriander

Wild mushroom & truffle tarts (V)

Smoked salmon, beetroot, bilini

£11.00 per person

NEW YEARS EVE DINNER

MAINS

Roasted fillet, pont neuf chips, watercress, Diane sauce (GF)

Roasted monkfish, tempura scallop creamed spinach,
dill roasted new potatoes (GF)

Wild mushroom & roasted beetroot risotto, pickled mushrooms,
powdered ceps (V) (GF)

DESSERT

Selection of British cheese, grapes, celery, chutney & crackers

Assiette of chocolate

£35.00 per person

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PRIVATE CELEBRATIONS

We offer the perfect venue for private Christmas lunches or early evening celebrations. Ask a member of our team for more details.

NEW YEAR'S DAY

Fruit salad - £5.00

Full English breakfast, bacon, sausage, tomato, mushrooms,
beans, fried potato, scrambled eggs & toast - £10.00

Scrambled eggs, avocado & salmon on toast - £8.00

Smoked haddock & poached eggs - £8.00

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CHRISTMAS OPENING TIMES

Monday to Sunday
8.00am - 9.00pm

27th to 29th December
8.00am - 8.00pm

Christmas Eve
8.00am - 6.00pm

30th December
8.00am - 9.00pm

Christmas Day
12 noon - 5.00pm

New Year's Eve
8.00am - Midnight

Boxing Day
10.00am - 6.00pm

New Year's Day
8.00am - 8.00pm

TERMS AND CONDITIONS

Christmas festive menu is available Monday to Saturday, excluding Sunday, throughout December.

A £15 non-refundable deposit is required to secure your booking. All bookings are held provisionally. Menu choices are to be received no later than seven days prior to your booking date and full payment is required by 1st December 2019. Bookings where monies are not received will be released back to the restaurant for resale. All monies paid are non-refundable.

A restaurant booking is required and is subject to availability.

Please advise our staff of any allergies or special dietary requirements. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.

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