



FESTIVE MENU



FESTIVE SPECIALS

SPARKLES

Everyone deserves to sparkle...

Mulled Wine (175ml) ~ **£5.50**

Mulled Cider (175ml) ~ **£5.50**

Christmas Sparkle ~ **£10.50**

A mixture of mulled wine spices, VSOP cognac and port expertly blended together and topped with Prosecco and finished with a dusting of real 24-karat gold dust to add the all-important sparkle...

Gingerbread Sparkle ~ **£10.50**

Liqueur de Pain d'Épice (gingerbread liqueur) topped with prosecco and finished with a dusting of real 24-carat gold dust to add the all-important sparkle...

PLATES

Let's get together, it's Christmas after all...

Shetlands Scallops & Mackenzies Bacon Bap ~ £12.95

Three shetland scallops gently pan seared with two rashers of Mackenzies dry cured back bacon served in a freshly baked bap.

Fish Finger Sandwich ~ £12.95

Three fish fingers served with home-made tartar sauce on a choice of white or malted bloomer served with a side of chips.

Turkey, Cranberry and Stuffing Panini ~ £8.95

Succulent locally-sourced turkey crown, roasted in our ovens with cranberry and port sauce finished with stuffing and toasted in a panini.

Turkey, Cranberry and Stuffing Sandwich ~ £9.95

Succulent locally-sourced turkey crown, roasted in our ovens with cranberry and port sauce finished with warm stuffing and a choice of white, malted or sourdough bloomer

FESTIVE AFTERNOON TEA

**A selection of sandwiches
served on a selection of breads and rolls**

Prawns in Marie Rose Sauce

Cucumber and Local Cream Cheese

Norfolk Black Feathered Turkey with Port & Cranberry Sauce

John Ross Jr Aberdeen Scottish Smoked Salmon and Horseradish Crème Fraîche

Kentish Roast Beef and Horseradish

Kentish Free-Range Egg Mayonnaise and Shiso Cress.

**Christmas Pudding set ablaze with Three Barrels VSOP
served with Hinxden Cream**

**A choice of a fruit or plain scone fresh from the oven
with Rodda's Cornish Clotted Cream
and a choice of Wooden Spoon Kentish Preserve**

**A selection of Afternoon Fancies,
Kentish apple cake, Handmade Petit Fours, Truffles
and Macarons from Bénodet, Brittany**

**Served with a choice of Fortnum & Mason Teas
£45.00 per person**

CHAMPAGNE & KENTISH SPARKLING WINE

CHAMPAGNE REGION

125ml / 175ml / 750ml

Laurent-Perrier La Cuvée £ 12.50 / 17.50 / 62.00

This is beautifully balanced with fine streams of flowing bubbles - the hallmark of the finest champagne - leading to delicate citrus and subtle floral notes on the nose. Courtesy of one of the last great family-run houses in Champagne.

Veuve Clicquot Ponsardin Brut NV £ 12.50 / 17.50 / 62.00

The Chef de Caves has to achieve the total consistency of taste, which makes Yellow Label so immediately recognisable, so utterly reliable both in terms of quality, colour and bouquet.

Laurent-Perrier Cuvée Rosé £ 18.50 / 23.50 / 85.00

This champagne with its distinctive bottle is one for connoisseurs. Using only Pinot Noir from grand cru villages and the more unusual soak-on-the-skins method, it has delicious raspberry and redcurrant flavours.

KENT REGION

125ml / 175ml / 750ml

Woodchurch Classic Cuvée, 2015 £ 8.25 / 11.25 / 45.00

Light gold in colour, with a floral nose and hints of pear, this wine has a burst of succulent nectarine and peach flavours together with zesty fresh bubbles and a beautifully balanced finish.

Simpsons Classic Cuvée 2016 £ 8.25 / 11.25 / 45.00

Pale gold in colour and displaying an enticing caramelised pear and floral millefeuille pastry nose, the Chalklands Classic Cuvée has bright citrus fruit flavours, linear precision and impressive length.

Gusbourne Brut Reserve 2015 £ 12.50 / 17.50 / 55.00

Bright gold in colour, this blend highlights red fruit aromas of cherry and strawberry, which then develop into attractive fresh pastry notes with a touch of cinnamon and spice

*We have an impressive list of over 100 wines, champagnes and fizz.
Please ask a member of our team for the list.*

FORTNUM & MASON TEA

Breakfast Tea

This is a robust, malty leaf tea from unblended Assam leaves grown in the prized Brahmaputra Valley in Northeast India. The broken leaves make a strong brew with a malty, full-bodied flavour.

Taste and strength robust, malty and full-bodied

Irish Breakfast

A bracing blend of expertly selected Assam and Kenyan teas; the first provides maltiness, the second adds brightness. A cup of this Fortnum's Irish Breakfast Tea with a splash of milk will give an uplifting start

to the top of the morning.

Wedding Breakfast

A special blend created to mark the wedding of the Duke and Duchess of Cambridge in 2011.

Deservedly popular at the time of the wedding, this splendid mix of Assam lifted by Kenyan tea has now permanently joined the ranks of our heritage teas.

Assam

Assam tea, indigenous to India's steamy Brahmaputra Valley, is one of the world's oldest varieties. The aptly named Assam Superb has the rich, dark liquor and smooth, round, malty flavour prized by the connoisseur. Full body and flavour at any time of the day.

Russian Caravan

This blend of China black Keemun and oolong teas recalls the ancient trading routes that brought tea to the Tsars, when tea was transported from China to Russia in a caravan of camels. Its light, nutty flavour and character evoke the grandeur of Imperial Russia.

Jubilee

Blending teas from India, Ceylon and China, this noble tea offers mellow sweetness and golden brightness and is truly fit for a queen. Presented in a decorative tin, Fortnum's Jubilee Tea blend will be a lasting memory of the happy and historic occasion.

Lapsang Souchong

To give this tea its unmistakable flavour, the plucked leaves are withered over pine fires, pan-dried and rolled and placed in bamboo baskets and smoked over smouldering pinewood fires. Once confined to China's Fujian province, it is now enjoyed across the globe.

Royal Blend

In this classic Royal Blend notes of Flowery Pekoe from Ceylon uplift the maltier Assam to create a very traditional cup of tea. First blended for King Edward in 1902, Fortnum's Royal Blend has been popular ever since for its smooth, honey-like flavour.

Earl Grey Classic

British Prime Minister Earl Grey gave his name to this hugely popular tea back in the 1830s, and has since been thought of as a classic English afternoon tea. Its flavour is made up of simple black tea flavoured with stimulating oil of bergamot.





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