



Antipasti starter

Antipasti board of fresh rosemary focaccia, oil & balsamic, house nut mix, noccellara olives & pickles

Twelve roasties

Crushed garlic & herb roasties, dill yoghurt & clementine zest

Glazed carrots

Maple & rosemary glazed heritage carrots with confit garlic puree, pickled cranberry & crispy shallots

Crispy breaded brussels

Spiced panko breaded brussel sprouts with house kimchi & coriander

Christmas flatbread

Fresh flatbreads finished in the pizza oven with melted brie, caramelised red onion, charred chestnuts & orange

Wild mushroom

Crispy thyme, wild mushroom & sourdough loaf, buttery girolles served with a rich onion & miso gravy

Chocolate ganache tart

Silky chocolate ganache with a spiced ginger nut biscuit base.

No. Twelve



Some of the ingredients are not listed on the menu so please inform a member of staff if you suffer from any allergies.



CHRISTMAS AT NO.TWELVE

For groups of 10-16 people enjoy our festive menu!

Bronze package- £45.00 per head

Inclusive of set sharing festive plates, both savoury and sweet, Christmas crackers in our decorated restaurant.

Silver- £55.00 per head

Inclusive of set sharing festive plates, both savoury and sweet, Christmas crackers and arrival prosecco on the table.

Gold- £65.00 per head

Inclusive of set sharing festive plates, both savoury and sweet, Christmas crackers and arrival prosecco on the table, along with half a bottle of red, white or rose per each guest.

