

# Festive Menu

### STARTERS

Salmon and Prawn Terrine [C, F, M, Mu, SD]

Crème Fraîche, Bitter Leaves

**Duck Rillette** 

Fig Chutney, Sourdough Bread [G, M, SD]

Smoked Aubergine and Harissa Terrine (V)

Pickled Winter Vegetables [SD, Se]

#### MAINS

## Roast Turkey Ballotine

Parsnip Purée, Chipolatas and Cranberry Jus [Ce, G, M, SD]

Beef Rump (supplement of £10 per person)

Potato and Celeriac Terrine, Chanterelles Jus [Ce, M, SD]

#### Roast Cod

Jerusalem Artichoke Fondant, Shrimp and Samphire Butter Sauce [C, F, M, SD]

# Winter Pithivier (V)

Red Onion Gravy [Ce, G, SD]

All the Mains are served with: Maple Caramelised Roots, Sauté Brussels Sprouts and chestnuts, Roast Potatoes [N]

# **DESSERTS**

## **Christmas Steamed Sponge Pudding**

Brandy Anglaise [E, G, M, SD]

White Chocolate and Cranberry Bread & Butter Pudding

Crème Caramel Ice Cream [E, G, M]

## Coconut Rice Pudding (V)

Mullet Berries, Almond Shortbread [G, N, S, SD]

Includes Tea, Coffee and Erica's Mince Pies (V) [E, G, M, N, SD]

£65 PER PERSON Including VAT, and Excluding Service Charge

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [Se] SESAME SEEDS, [S] SOYA, [SD] SULPHUR DIOXIDE (V) Vegetarian





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