

TWIXMAS 2021

STARTERS

SCOTTISH SMOKED SALMON
classic accompaniments

CRAB AND SCALLOP GRATIN
Parmesan, béchamel

SOUP OF THE MOMENT (vE)
cress, croutons, cress

CHICKEN LIVER PARFAIT
red onion, red berry compote, grilled sourdough

GOAT'S CHEESE MOUSSE (v)
chilli jam, chestnuts, orange criuton, olive oil snow powder

BUTTERNUT SQUASH FLAN (vE)
chestnuts, popcorn, vegan cheese, toasted rye bread

MAINS

ROAST SIRLOIN OF ABERDEEN ANGUS BEEF
carrots, parsnips, roast potatoes, cabbage, Yorkshire pudding, roast gravy

BRAISED LAMB SHANK
parsley butter mashed potato, brasied Roscoff onion, Port jus

DOVER SOLE (SUPPLEMENT FROM £9)
clams, girolle mushrooms, parsley and capers beurre noisette

PAN-FRIED SALMON
shrimps, fregola, seasonal vegetables

BLACK TRUFFLE AND RICOTTA TORTELLINI
vegetable ratatouille, truffle oil

NUT ROAST (vE)
braised red cabbage, Brussel sprouts, chestnuts, roast vegetables, black truffle tomato sauce

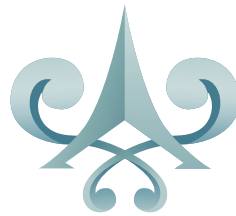
WILD MUSHROOM RISOTTO (vE)
chestnuts, vegan cheese, parsley, crispy sage, crispy vegetables

3 COURSES £45

2 COURSES £37.50

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.



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DESSERTS

WINTER BERRY CRUMBLE (v)
vanilla ice cream

CREME BRÛLÉE (v)
shortbread

MULLED WINE PEAR TART (v)
frangipane, berry sorbet

CHOCOLATE INDULGENCE (ve)
chocolate mousse, cocoa cake

SELECTION OF FINE CHEESE (v)
a selection of four cheeses served with traditional accompaniments

TEA AND COFFEE

COFFEE

Americano, cappuccino, latte, espresso
£4.50

SPECIALITY TEA

English breakfast, earl grey, peppermint, chamomile
£4.50

LIQUEUR COFFEE

Whisky, Amaretto, Baileys, Cointreau, Tia Maria Cognac
£10.50

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2 COURSES £37.50

Jean-Didier Gouges, Head Chef

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