

FESTIVE FEASTING MENU

SHARED STARTERS

Potato & Sour Dough bread
Courgette & feta dip, chilli sesame oil
Slow cooked beef croquettes, spicy aioli
Chalkstream trout crudo, cranberry ponzu, daikon, sesame
Roasted crown prince squash, miso labneh, endive & candied pumpkin seeds

CHOOSE A MAIN

Confit duck leg, creamy polenta, grilled pak choy, black cherry & red wine jus
Stonebass, harissa cassoulet, shiso salsa verde, herb salad
Grilled smoked cabbage, lime tofu crema, walnut & pomegranate gremolata

SHARED SIDES

Agria potato, double fried, aioli
Gem lettuce, parmesan, pear, ladolemono, bread crumbs

CHOOSE A SWEET

Poached quince, red wine syrup, winter spiced crumble, cardamom ice cream
Chocolate cremeux, raspberry gel, toasted hazelnut

56 p.p.

FESTIVE SHARING MENU

PLATES

Potato & Sour Dough bread
Courgette & feta dip, chilli sesame oil
Leek skewer, tomato jam, labneh, macadamia crunch, leek top oil
Chalkstream trout crudo, cranberry ponzu, daikon, sesame
Slow cooked beef croquette, spicy aioli
Confit duck leg, creamy polenta, grilled pak choy, black cherry & red wine jus
Gem lettuce, radicchio, endive, granny smith, walnut
Chocolate cremeux, raspberry gel, toasted hazelnut

43 p.p.

For those who suffer serious allergies, please speak with a manager for further information. Vegetarian options are available. A discretionary service charge of 12.5% will be added to your bill.

For enquiries: events@ararestaurant.co.uk