

FESTIVE PRIVATE DINING MENU

3 COURSES £85

STARTERS

BEEF TARTARE
truffle mayo, spring onion, and olives crostini

MUSHROOM CROQUETTES
chilli jam, tarragon mayo (v)

ORANGE & SCALLOPS SASHIMI
radicchio, orange and fennel salad, orange dressing

BEETROOT CURED SALMON
avocado puree, fennel, orange, herbs oil

MAINS

PAN SEARED SALMON
confit tomatoes, heritage carrots, dill beurre blanc

TURKEY
glazed baby carrots, parsnip puree, winter greens, turkey jus

BEEF FILLET
celeriac puree, cavolo nero, roasted shallots, red wine jus

PUMPKIN RISOTTO
roasted squash, aged parmesan velouté, herb oil (v)

DESSERTS

CHRISTMAS PUDDING
vanilla ice cream, brandy sauce (v)

VEGAN CITRUS CAKE
pineapple, kiwi salsa (pb)

PEAR TARTE-TATIN
vanilla ice cream (v)

GLAZED CHOCOLATE MOUSSE TART
crumble and pistachio ice cream (v)

BRITISH CHEESEBOARD
apple and raisin chutney, crackers
(+£10 supplement)

Tea, coffee, mince pies included

(v) represents vegetarian, (pb) represents plant-based. For further dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team.

11 CADOGAN
GARDENS
CHELSEA

HANNS'
BAR & GRILL