

ONEALDWYCH

FESTIVE DINNER MENU

£125 per person including a glass of Billecart Salmon Champagne

Cheese course supplement £15

Tea & Coffee £6

STARTERS

Choose 1 option

Slow roasted beetroot tart with Sussex goats' cheese, balsamic, wild rocket (v)

Charred winter vegetables over coals, foraged herbs, pine oil dressing (vg)

Pressed Suffolk chicken, heritage carrots, soft herb dressing

Braised pork cheek, roast apple, crackling, sea purslane

Hand-picked Dorset crab, pink grapefruit, avocado and coriander

Lobster ravioli, fennel, shellfish bisque, sea herbs

John Ross smoked salmon, cucumber, Exmoor caviar, woodland sorrel

MAINS

Choose 2 options

Grass fed aged sirloin of Beef, oxtail pithivier, celeriac, red wine jus

Loin of Rhug Estate lamb, confit tomato, charred aubergine

Steamed Cornish brill, roast scallop, parsnip and truffle

Scottish salmon en crouete, young spinach, Champagne beurre blanc

Salt baked celeriac, Granny Smith, crispy potato (vg)

Beetroot wellington, Romesco sauce (vg)

Roast Devon Turkey, sage and chestnut stuffing, chipolata, cranberry sauce

DESSERTS

Choose 1 option

White chocolate and lemon mousse, matcha sorbet, coconut cream

Rum baba, mango, passion fruit (v)

Pressed apple, caramel, sour apple popcorn (vg)

Clementine and candied chestnut pavlova (v)

Cornish chocolate cheesecake, pistachio ice cream

Pear and almond tart, spiced Chantilly cream (v)

One Aldwych Christmas pudding, warm plum compôte, crème Anglaise

A discretionary 15% service charge will be added to your bill. All prices include VAT.

Please ask our events team for information on food allergens and special dietary requirements.