

SAMPLE CHRISTMAS MENU

STARTER

Hamhock and Pistachio Terrine with bitter leaves salad

Smoked Haddock Rilette en crouete, capers and cornichons

Jerusalem artichoke, goat's cheese and waste sourdough crumb

Delica pumpkin seed miso, pumpkin seeds waste sauce and watercress oil with
pumpkin seed dukka

MAIN

Festive two bird roast, fermented cranberries, garden leaves

Braised Ox cheek, coffee salt baked celeriac and BBQ chicory

Market fish, potato and seaweed dumpling, Cime Di Rappa BBQ, Peach stone/
Seaweed Champagne buerre blanc

Mushroom and pearl barley vol au vent, girolles, herb dash oat cream (Vegan
option available)

SIDES

Pigs in blankets

Fried sprouts and preserved lemon butter

Potato terrine with Dijonese

DESSERT

Sticky Toffee pudding

Rum Baba, preserved kumquat

Vegan Mince tart VG

