

40 Dean St

CHRISTMAS MENU

£65 per person

STARTERS

- Citrus-cured salmon with rocket, pickled shallots, caper & tomato vinaigrette
- Smoked chicken & leek tart with crispy curly kale
- Cream of mushroom and truffle soup with garlic crostini
- Deep-fried brie with cranberry jam

MAIN COURSES

- Sous vide stuffed turkey wrapped in Parma ham, served with all the trimmings
- Venison fillet with poached pears, cauliflower puree, blackberry & chestnut gravy
- Pan-fried wild sea bass fillet with mashed potato with chives, saffron & mussel cream, keta caviar
- Lobster ravioli with brandy and cream bisque
- Vegan risotto with mushrooms, butternut squash, asparagus and walnuts

DESSERTS

- Warm Panettone slice with rum and raisin ice-cream
- Vanilla panna cotta with mixed berry compote
- Lemon tart with raspberry sorbet and fresh raspberries
- Chocolate fondant with vanilla ice cream

