Wild Flor

# CHRISTMAS TASTING MENU

For pre-order by group bookings of 6 guests & above
Available: Tuesday to Saturday Dinner & Tuesday to Saturday Lunch

Trio of welcome snacks

Cheese & truffle gougere / Trout muffin / Chestnut, quince & sage pumpernickel

Add Jersey rock oysters with lemon & shallot vinegar £4 each

First Course

Raw prawn tartare, kohlrabi, seaweed & yuzu

Second Course

Salad of roast duck, liver parfait & bitter leaves

Fish Course

Halibut, shellfish bisque & buttered leek

Main Course

Aged sirloin of beef, parsley puree, pickled crosne & red wine jus

Cheese

Mince pie & Pevensey blue

Dessert

Pump street chocolate mousse, olive oil & sea salt

## Christmas Tasting Menu £100

Wine Pairing £70

Please inform us of your allergies & dietary requirements, our kitchen contains nuts.
Your bill additions; a discretionary service charge of 12.5% will be added to your bill.