

# CHRISTMAS MENU

3 COURSES - £37.95

## CANAPÉ

Mushroom, kalamata and truffle kleicha

## STARTER

Duck and barberry rilette, sour cherry and beetroot

Rose harissa 'prawn cocktail'

Aubergine croquettes with black garlic aioli (vg)

## MAIN COURSE

Guinea fowl, fennel, chestnut and dates

or

Pomegranate, spinach and walnut borek (vg)

accompanied with

Sumac slow braised red cabbage & QoC roast potatoes

## DESSERT

Three Kings Trifle - Somerset cider brandy soaked basbousa, orchard fruit jelly and compote, mastic crème pâtissière - 'gold, frankincense and myrrh'

Umm Ali (vg) - Egyptian dessert of pastry baked in a saffron custard, with dates and sultanas, orange sorbet, and a walnut streusel

Petit Fours

WE ARE UNABLE TO ADAPT THE MENU FOR ALL ALLERGENS, BUT  
WE WILL BE ABLE TO OFFER AN ALTERNATIVE FROM OUR  
CURRENT SEASONAL MENU