

n.how
Jazz
night with

John Altman

3course
menu

starters

Jerusalem artichoke veloute – (vegan)
served with assorted Dinner rolls (gluten free bread available).

cured salmon with saffron aioli & pickled beetroot
contains fish, gluten, egg.

smoked chicken & duck foie gras terrine with pickled girolles & tarragon aioli
contains egg, gluten.

main course

glazed turkey supreme served with pork, sage-apricot stuffing
served with traditional trimmings – pigs in blanket, Brussel sprouts,
roasted root veg.
contains gluten, mustard, soy.

salmon wellington with baby veg, keta cavia & lime-chervil velouté
contains gluten, fish, dairy.

risotto tomate with Provencal veg and aged parmesan (vegan)

dessert

christmas pudding – served with crème anglaise –
constains dairy, gluten, egg.

exotic fruit platter with black currant sorbet
& mixed berries (vegan, gluten free)

mince pies
contains dairy, gluten, egg.

and coffee & tea :)