

Sample Dinner Menu December 2024

Aperitives: Christmas 75 (*Cognac, Lemon, Champagne*), Millionaire's Club (*Gin, Vermouth, Champagne*) (£16 each)

Canapés: Aged Comté gougères (£1.50 each)

Crab raviolo with samphire, brown shrimps, fondue of leeks and bisque sauce
Thinly sliced roast pork loin with celeriac remoulade, salsa verde, crackling and tardivo
Raw tuna with ponzu dressing, tempura prawn, chilli, ginger, sesame seeds, coriander and avocado purée
Tempura baby violet artichokes with Coppa, aioli, rapeseeds, candy beetroot, pickled red onion and Castelfranco
Parsley root soup with sautéed lamb sweetbreads, curry oil, parsley and aged Comté gougères
Slow cooked Poitou rabbit with crisp hen's egg, Autumn truffle, carrot and dandelion
Duck egg tart with red wine sauce, turnip purée, lardons and sautéed duck heart

Rump of Belted Galloway with café de paris snails, stuffed portobello, shallot purée and béarnaise
Chargrilled Cornish monkfish with roast Delica pumpkin, squash ravioli, squid, chili, lemon and cavolo nero
Roast quail with a confit potato terrine, red onion jam, wet garlic, green beans and mint and coriander pesto
Wild halibut with creamed mussels, trompette, gnocchi, tropea onion, charred corn, crisp pancetta and gremolata
Roast wild mallard breast and confit leg with braised red cabbage, chestnuts, salsify and pear (may contain shot)
Sautéed gnocchi with king oyster mushroom, charred corn, gelot onion, pumpkin seeds and pecorino
Roast guinea fowl with chanterelles, spätzle, mustard, Savoy cabbage, celeriac and young leeks

Sides: Triple cooked chips and Béarnaise 5.00

Cheese (+£8.50 instead of dessert) (or £20 as an extra course)

Warm chocolate mousse and salted caramel tartlet with milk ice cream and candied pecans

Pink grapefruit sorbet with grapefruit crisps and freshly baked madeleines

Vanilla and cinnamon ice cream with pinenut brittle and financiers

Passionfruit curd beignet with coconut ice cream and lime

Banoffee tartlet with white chocolate and pistachio

Tarte tatin with crème fraîche ice cream (for two)

Crème brûlée

Prix Fixe:

£79 for three courses, £64 for two courses, £49 for one course.

Coffee/Tea (Difference specialty coffee £7 /Rare tea company £5), Mineral water £5 (75cl btl.)

A discretionary gratuity of 12.5% will be added to the total bill.

Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen- free. Some of our cheeses are unpasteurised. If you require allergy information concerning menu items please ask a member of staff.



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