

CHRISTMAS DAY MENU

£85

* CANAPÉS FOR THE TABLE *

* STARTERS *

CURED DUCK BREAST

CHICORY, PEAR, CANDIED WALNUT

SMOKED SALMON & CRAYFISH TIAN

KETA, TOMATO CONSOMMÉ

CHICKEN, TRUFFLE & BABY LEEK TERRINE

CEP MUSHROOM JAM, TOASTED BRIOCHE

SMOKED VENISON LOIN

PICKLED BABY VEGETABLES, WHITE TRUFFLE OIL

GOAT CHEESE & BEETROOT TERRINE (V)

BUTTERNUT MARMALADE, SOURDOUGH

* MAINS *

TURKEY BREAST IN PANCETTA

CHESTNUT & CRANBERRY STUFFING, PIGS IN BLANKETS, GRAVY

SADDLE OF LAMB, APRICOT & SPINACH STUFFING

REDCURRANT JUS

BEEF MEDALLIONS, CHANTERELLE MUSHROOM

SHALLOT & TARRAGON SAUCE

HALIBUT, LOBSTER MOUSSELINE

WAKAME SEAWEED, SAFFRON CREAM

ROAST VEGETABLE WELLINGTON (V)

WILD MUSHROOM DUXELLE, ROSEMARY CREAM

ALL SERVED WITH A SELECTION OF SEASONAL VEGETABLES AND POTATOES

* DESSERTS *

CHRISTMAS PUDDING

RUM BUTTER, BRANDY CREAM

LEMON ASSIETTE

DOUGHNUT, MOUSSE, MACARON, TART AND SORBET

DARK CHOCOLATE DELICE

HONEYCOMB, FUDGE ICE CREAM

LOCAL CHEESE SELECTION

SEASONAL CHUTNEY, CRACKERS

WINTERBERRY & SLOE GIN JELLY

PEAR SORBET, CANDIED WALNUTS

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COFFEE, MINCE PIES & PETIT FOURS

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETRY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 10% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY BUSINESS.

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB