

LONDON



**2 COURSE £27.50**

**3 COURSE £34.00**

**4 COURSE £39.00**

### **FESTIVE MENU**

**CHICKEN AND BLACK PUDDING TERRINE**

*Artichoke Hearts, Hazelnuts, Liver Parfait*

**ROASTED PHEASANT**

*Swede Puree, Charred Sprouts, Chestnuts And Bacon*

**PLUM PUDDING**

*Parfait, Spiced Plum, Ginger Crumble*

**BAKED BRIE**

*Honey, Winter Truffle, Brioche Crumb*



### **VEGETARIAN FESTIVE MENU**

**GRILLED RADICCHIO SALAD**

*Baked Goats Cheese, Roasted Walnuts, Pickled Celery, Sultana*

**CHARRED CAULIFLOWER**

*Cauliflower Steak, Apple Puree, Blue Cheese, Potato Dumplings*

**PLUM PUDDING**

*Iced Parfait, Spiced Plums, Ginger Crumble*

**BAKED BRIE**

*Honey, Winter Truffle, Brioche Crumb*

For dietary requirements and food allergies, please ask one of our team members for assistance.

All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.