



## **Sample Group or Private Dining Christmas Lunch Menu**

### **Breads**

Sourdough Baguette | Brown Bread with Salted Farmhouse Butter

### **Starters**

Hand Rolled Gnocchi, Braised Ox Tail, Parmesan, Bonito Vinegar

Pickled Mackerel, Granny Smith Apple, Horseradish, Dill, Buttermilk

Foie Gras Parfait, Pain d'épices, Cardamom, Madeira, Mango

Roasted Beetroot, Smoked Almonds, Lemon, Beetroot Purée, Pomegranate

Pan Fried Scallops, Alsace Bacon, Caper & Raisin, Beurre Noisette, + €8

### **Main Courses**

Roast Duck Breast, Red Cabbage, Orange & Star Anise, Elderberries

Pumpkin Risotto, Chardonnay Vinegar, Pickled Pumpkin, Aged Parmesan

Atlantic Cod, Braised Leek, Sage, Black Miso, Langoustine Bisque

Braised Beef Cheek, Roscoff Onion, Truffle Pomme Anna, Veal Jus

### **Desserts**

Warm Toffee & Date Pudding, Chestnut Ice Cream, Caramel Sauce, Mascarpone

Valrhona Chocolate Fondant, Banyuls, Orange Chocolate Ice Cream

Clementine Posset, White Chocolate, Pomegranate, Gingerbread Ice Cream

Sheridan's Artisan Cheeses x 2 with Fig Chutney & Accompaniments

### **€78 Per Person**

**Please choose 2/3 items max from starter, main course & dessert to make your menu.**

**NB. Your menu choice must be provided to us at least 5 days in advance of your reservation**

Chef Zhan Sergejev

12.5% gratuity will be added to the bill \*100% of all tips and gratuities are distributed to all our staff  
We work with all 14 allergens so we cannot guarantee that any dish is allergen-free.

N.B. This is a sample menu. Due to market availability some ingredients maybe subject to change