

FESTIVE SET MENU

2 courses £46.00 | 3 courses £52.00

STARTERS

Jerusalem Artichoke Soup

Roasted chestnuts, sage beurre noisette

Chicken Parfait

Fig chutney, toasted brioche

Argyll Smoked Salmon

Shallot, caper & herb crème fraîche, lemon, dark rye roll

MAINS

Wild Mushroom Risotto

Girroles, ceps, truffled pecorino
(add shaved black truffle, £15 supplement)

Roast Chicken

Cranberry & sage stuffing, Brussels sprouts, garlic pomme purée, herb chicken jus

Fillet Mignon

Peppercorn sauce, shoestring fries

Halibut Tranche (*£12 supplement*)

Portland crab butter, white crab meat, lemon, sea herbs

DESSERTS

34 Mince Pie Ice Cream Coupe

Chantilly cream, chocolate shavings, brandy

34 Christmas Yule Log

Dark chocolate mousse, Griotte cherry compote, Chantilly cream

Cropwell Bishop Stilton

Port jelly, brown butter cake

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2.



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MAYFAIR