28-50

WINE WORKSHOP & KITCHEN

Christmas Day Menu

5 courses with a glass of Champagne

£94.95

Amuse Bouche

Truffle & Parmesan Cheese Arancini
Aioli

Starters

Smoked Salmon
Pickled cucumber, crème fraiche & sorrel

Ham Hock & Prune Terrine
Chicory salad, lemon vinaigrette & sourdough

Roasted Heritage Beetroot Tartare **(VG)**
Blood orange, ginger, chilli & hazelnuts

Cep Velouté **(VG)**
Chantilly, thyme & sourdough croutons

Mains

Roast Turkey Breast
Pigs in blankets, roast potatoes, Brussel sprouts, winter vegetables, thyme jus & cranberry sauce

Lamb Loin
Truffled celeriac galette, chanterelles, cavolo nero & jus

Roasted Cod
Wilted spinach, mussels, saffron cream & dill oil

Mushroom Vol-au-Vent **(VG)**
Roasted wild mushrooms, hazelnuts, pearl onions & velouté

Cheese

Roquefort, served with a glass of Port (V)

Desserts

Christmas Pudding (V)
Brandy custard
(Vegan option available)

Chocolate & Coffee Délice (V)
Winter berry sorbet

Apple Strudel (VG)
Apple sorbet

Christmas Mess
Praline diplomat, meringue & roasted plums

((V) Vegetarian (VG) Vegan.
ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Please note seafood dishes may contain small pieces of shell. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.