christmas eve menu

3 courses · £85 per person

starters

Roast scallops
Crispy pancetta, Champagne beurre blanc, Baerii caviar
(gf)

Chicken liver & foie gras parfait
Fig and shallot purée, brioche bun, crispy chicken skin, port gel

Cranberry & Brie arancini
Cranberry BBQ sauce, smoked thyme oil
(v)

Roast celeriac soup
Hazelnut granola, herb oil, warmed focaccia
(vg, v, gfa, df)

mains

Roasted turbot
Lobster bisque, clams, saffron oil
(gf)

Truffle & mushroom risotto
Roasted wild mushrooms, thyme and shallot, crispy oyster mushroom, black truffle
(va, v, df)

250g dry-aged sirloin steak on the bone
Bone marrow herb butter
(gf, dfa)

sharing platters

500g monkfish on the bone
Champagne beurre blanc, fennel salad, salmon caviar
(gf)

Festive sharing roast
Norfolk turkey breast, dry-aged organic sirloin of beef, duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey-glazed carrots, pigs in blankets, Old Spot pork stuffing, Yorkshire pudding, gravy
(gfa)

Classic beef Wellington for two
Served pink · +£9.50 per person supplement

600g Stoddart's Chateaubriand for two
Dry-aged · +£9.50 per person supplement
(gf, dfa)

desserts

Sticky toffee pudding
Vanilla ice cream, salted caramel sauce, brandy snap
(gf)

Spiced pumpkin
Pumpkin ice cream, gingerbread crumb, cinnamon espuma

Cheese board
Ask for today's cheeses

Apple & blackberry crumble
Choice of crème anglaise or ice cream
(va)

one side included with each main

Chicken salt fries · Seasonal vegetables · Cauliflower cheese · Mac & cheese · House salad

additional sides

Truffle cauliflower cheese *(v)*	£10
Truffle & Parmesan fries *(gf, v)*	£12
Truffle mac & cheese *(v)*	£12
Battered onion rings *(gf, df, v, vg)*	£6.50
Braised buttermilk carrots with 'nduja *(gf, dfa)*	£7.50

dietary key gf = gluten free · gfa = gluten free available · df = dairy free · dfa = dairy free available · v = vegetarian · vg = vegan · va / vga = vegan available

Please inform your server of allergies or dietary requirements. Our kitchen handles allergens; cross-contact may occur. A discretionary 12.5% service charge will be added.

little pickles · christmas eve

3 courses · £39.50 per child

starters

Focaccia & butter or Marmite butter
(va, dfa)

Garlic butter focaccia
With or without cheese
(v)

Watermelon & cucumber salad
(v, vg, gf, df)

Cranberry & Brie arancini
(v)

Leek & potato soup
(vg, v, gfa, dfa)

desserts

Ice cream selection
Chocolate, vanilla or strawberry
(gf, vga, dfa, v)

Sticky toffee pudding
Butterscotch sauce, vanilla ice cream
(gf, v)

Sorbet selection
Raspberry, blackcurrant or lemon
(gf, vga, dfa)

Cheese selection
(v)

mains

6oz fillet steak
Fries and peas
(gf, dfa)

Pup & Pickle burger
Beef patty, cheese, ketchup, brioche bun, fries
(gfa, dfa)

Cumberland sausage & mash
Garden peas, pot of gravy
(gf)

Mac & cheese
Macaroni pasta and cheese sauce, garlic bread
(v)

Fried buttermilk chicken
Skinny fries, garden peas
(gf)

Roast turkey
Roast potatoes, Yorkshire pudding, gravy, vegetables
(gfa)

Vegan roast
Roast potatoes, vegetables, vegan jus
(gfa, df, vg, v)

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