

# Christmas Eve Igloo Menu



## **To start**

Confit duck terrine, mixed leaves, plum dressing  
Roasted Jerusalem artichoke soup, toasted sourdough  
(v,v+)

Roasted baby beetroots, candied hazelnuts, blue  
cheese, honey mustard dressing (v)

## **The main event**

Pan fried fillet of beef (cooked medium rare),  
Koffman fries, seasonal greens, chimichurri  
Curried monkfish tail, steamed mussels, charred leek  
Chestnut & sprout pappardelle, carrot top pesto,  
parmesan (v,v+)

## **To finish**

White chocolate & cranberry delice  
Chocolate truffle torte, spiced pear  
Baileys cremeaux with gingerbread

70 per person

(v) denotes vegetarian, (v+) denotes can be made vegan

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a manager for details.

Please note there is a discretionary service charge of 12.5%